Deliciously Dutch: A Baker's **Taste of Amsterdam**

Donna Hay's Hot Cross Buns, Madeleines, and More

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68 All-New Recipes for **Springtime Baking** [From Cakes to Dinner Rolls]

Buttercream Blowout Amazing Layer Cakes + Buttercream Tutorial

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MAR/APR 2020 VOLUME 8, ISSUE 2

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The Essential Cheesecake
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VANILLA LAYER CAKE WITH CREAMY VANILLA FROSTING

Heilala Vanilla's pure vanilla extract takes center stage in this showstopping naked layer cake, imparting bold, rich vanilla flavor to every bite. From the tender vanilla cake to that addicting vanilla bean seed-speckled buttercream, this elegant recipe proves that the simple things in life are sweetest.

Makes 1 (9-inch) cake

- **1¼ cups (284 grams) unsalted butter, softened**
- **2½ cups (500 grams) granulated sugar**
- **5 large eggs (250 grams), room temperature**
- **1½ tablespoons (19.5 grams) Heilala Pure Vanilla Extract**
- **3¾ cups (469 grams) unbleached cake flour**
- **1¾ teaspoons (8.75 grams) baking powder**
- **1 teaspoon (3 grams) kosher salt**
- **½ teaspoon (2.5 grams) baking soda**
- **1½ cups (360 grams) whole buttermilk, room temperature**
- **Creamy Vanilla Frosting (recipe follows)**

1. Preheat oven to 350°F (180°C). Spray 2 (9-inch) round cake pans with baking spray with flour; line bottom of pans with parchment paper.

2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla.

3. In a large bowl, whisk together flour, baking powder, salt, and baking soda. Add flour mixture to butter mixture alternately with buttermilk, beginning and ending with flour mixture, beating until well combined after each addition. Divide batter between prepared pans; using a small offset spatula, smooth tops. Forcefully tap pans on counter several times to evenly spread batter and release air bubbles.

4. Bake until a wooden pick inserted in center comes out clean, about 35 minutes. Let cool in pans for 10 minutes. Remove from pans, and let cool completely, parchment side down, on wire racks.

5. Level cake layers, if desired; discard parchment. Place 1 cake layer on a serving plate. Spoon 2½ cups (about 496 grams) Creamy Vanilla Frosting into a large piping bag fitted with a ½-inch round piping tip (Wilton 1A). Pipe frosting evenly over cake layer; smooth with a small offset spatula. Place remaining cake layer on top. Spoon another 2½ cups (about 496 grams) frosting into piping bag. Pipe evenly over top of cake; using a small offset spatula, smooth into an even layer.

6. Spoon remaining frosting into piping bag. Pipe all over sides of cake; holding a bench scraper or a large offset spatula against sides of cake, scrape off excess frosting until sides are smooth and layers are somewhat exposed. Pile excess frosting on top of cake; using the back of a spoon or a large offset spatula, spread and swirl frosting as desired. Using a bench scraper or a large offset spatula held against sides of cake, scrape frosting one more time to give sides a smooth, finished look.

Creamy Vanilla Frosting

Makes about 7 cups

- **2 cups (454 grams) unsalted butter, softened**
- **½ teaspoon (1.5 grams) kosher salt**
- **1 (2-pound) bag (907 grams) confectioners' sugar**
- **½ cup (120 grams) heavy whipping cream**
- **1 tablespoon (18 grams) Heilala Pure Vanilla Bean Paste**

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and salt at medium speed until creamy, about 1 minute, stopping to scrape sides of bowl. With mixer on low speed, gradually add confectioners' sugar alternately with cream, beginning and ending with confectioners' sugar, beating just until combined after each addition. Beat in vanilla bean paste. Increase mixer speed to medium; beat until fluffy, about 2 minutes. Use immediately.

WHERE DOES THE WORLD'S MOST AWARDED VANILLA COME FROM?

What began as an aid project alongside my father to help a Tongan community recover from a devastating cyclone, is now a global, family-run vanilla business.

Vanilla is often described as the underwear of baking or the invisible essential. It's a complex ingredient with the ability to elevate and add depth to a dish. To produce fragrant, aromatic vanilla beans with the optimum flavor profile, a warm tropical growing environment and tender love and care is needed.

Turquoise waters, white sandy beaches and lush greenery can be used to describe the Kingdom of Tonga. Our home in the South Pacific is a safe one, that is free from the corruption and adversity of farming in many vanilla growing regions. While producing award-winning vanilla is our specialty, helping communities in the Pacific is at the absolute core of our business.

Low-impact labor and a flexible and safe environment make vanilla farming an excellent form of employment for the women of Tonga. Chatting and laughing while they tend to the vanilla vines, we are truly proud to make vanilla an industry that supports families.

Heilala is a connected ecosystem, from farm to plate which ensures we are invested in every part of the vanilla process. We are all about people and ensuring that we create the very best vanilla of consistent quality, for bakers and a reliable, steady industry for the farmers and communities that produce it.

While adding exceptional flavor and fragrance to your baking; know that every drop or spoonful of Heilala vanilla is giving back to the Tongan communities where our vanilla pods are hand-picked for ripeness.

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Jennifer Boggiss
CEO and Co-Founder
Heilala Vanilla

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Vanilla farming provides women in Tonga with low impact, flexible and safe employment. Left to right: Tangi, Jennifer and Sela.

Lush greenery covers the tropical Tongan landscape

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TEST KITCHEN

All recipes in each issue pass through the hands of the *Bake from Scratch* test kitchen. Each is flavorful and distinctive and developed with your unique tastes in mind.

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SPRING IS IN THE AIR, BAKERS!

This is a season of newness, and that's never been truer for *Bake from Scratch* than it has this year. From our latest cookbook release to the launch of our first British Baking Retreat, we have so many exciting things going on.

In this issue, we're taking one of my favorite spring desserts to a whole new level by reinventing carrot cake in four epic ways. (Take it from me, you don't want to miss our Carrot Cake Cheesecake Bars on page 38.) Our Strawberry Icebox Cake cover star is another extra special recipe to me since it was inspired by the birthday cake of one of our founding editors, Brooke Bell. Then Erin Clarkson, the blogger behind *Cloudy Kitchen*, shows us why she's the queen of buttercream with a whole story dedicated to the endless possibilities this silky frosting offers. Finally, we check in with Donna Hay, renowned cookbook author and Australian baker, for her favorite spring-ready recipes.

Spring is one of my favorite times for traveling. That's why, for this issue, we skipped across the Atlantic for my first trip to Amsterdam, the capital city of the Netherlands. We took in the city's thriving baking scene that makes it one of the sweetest cities in Europe and included three of our favorite Dutch recipes so you can bring a taste of the Netherlands to your own kitchen.

Amsterdam isn't the only European city we're paying a visit to. On May 10–16, we'll embark on our first-ever British Baking Retreat to London and Lancashire, and we'll return to France on December 4–7 for a magical French holiday baking retreat. Turn to page 17 for more information about this year's exciting #bakecation trips.

Finally, join us on page 71 as we go behind the scenes at Bob's Red Mill in Milwaukie, Oregon. At *Bake from Scratch*, we're huge fans of the high-quality flours they produce. That's why we've partnered with Bob's for the Better Baking Academy: a free year-long online course that teaches you how to be a more empowered baker.

I've saved the best for last! To celebrate my birthday season, we've come up with some birthday-ready brioche buns that are packed with custard and covered in sprinkles (page 68). I'd say I'll definitely be baking these, but does a baker always have to make their own birthday treat?

Happy baking!

Brian

Brian Hart Hoffman
Editor-in-Chief

Visit *bakefromscratch.com* and follow us for daily baking inspiration.

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ARTISAN RECIPES FOR THE HOME BAKER

With over 650 recipes, gorgeous photography, and invaluable step-by-step tutorials, this cookbook from *Bake from Scratch* magazine is the ultimate baker's companion. Featuring every baked good from the fourth year of *Bake from Scratch* from towering layer cakes such as Tiramisù Layer Cake with Coffee Ganache and our Rum Swizzle Cake with Orange Buttercream to simple stir-together cookies, brownies, and bars. This cookbook offers a little something for every kind of baker, from novice to expert. Try your hand at classic quick breads like Blueberry Muffin Loaves, Triple-Vanilla Scones, or Pecan Shortcakes and then venture into new territory with yeast bread specialties such as Pain de Mie or Hawaiian Buns with Honey Citrus Glaze.

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BAKING RETREATS

SAVE THE DATE!

It's time to take an adventure the *Bake from Scratch* way.

Our 2020 baking retreats will satisfy the wanderlust cravings of the most intrepid bakers. You'll learn the tricks to decorating cakes and laminating doughs in San Francisco, brush up on the basics of British baking in London, and master French holiday classics in Paris.

A DELICIOUS PREVIEW OF OUR RETREATS

SAN FRANCISCO, CALIFORNIA
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MAY 10–16, 2020

SAN FRANCISCO, CALIFORNIA
LAMINATED DOUGHS BAKING
JULY 13–17

SAN FRANCISCO, CALIFORNIA
HOLIDAY BAKING
NOVEMBER 7–8

PARIS, FRANCE
FRENCH HOLIDAY BAKING
DECEMBER 4–7 and DECEMBER 8–11

All you need to do is pack your bags—the aprons will be waiting for you.

For all of the delicious details on these retreats and to register, go to *bakefromscratch.com/baking-retreats*, and to stay up to date on all our baking retreat announcements, sign up for our newsletter, PreHeat!

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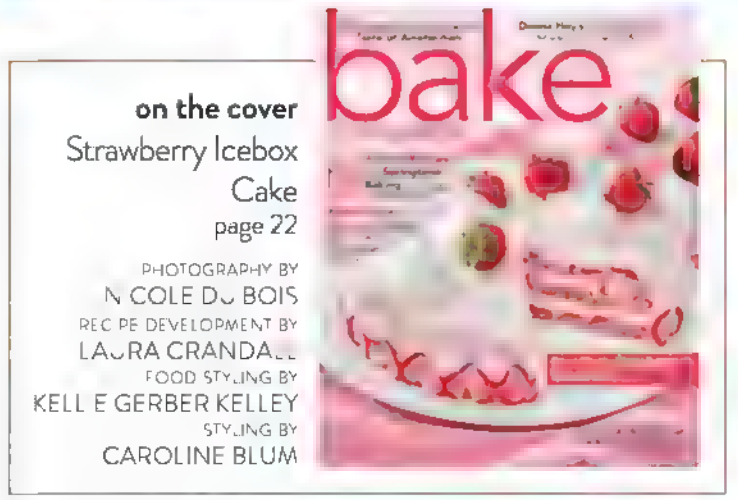

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PHOTOGRAPHY BY
N COLE DU BOIS
REC PE DEVELOPMENT BY
LAURA CRANDALL
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STYLING BY
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FETA CHEESE ROLLS

Platinum Yeast® from Red Star® helps this savory wonder achieve its superior fluffy rise, making it the perfect pillowy bed for the aromatic Feta Cheese Filling.

Makes 12 rolls

- **3¾ cups (469 grams) plus 1 tablespoon (8 grams) all-purpose flour, divided**
- **2 tablespoons (24 grams) granulated sugar**
- **1 (0.25-ounce) package (7 grams) Platinum Yeast**
- **2 teaspoons (6 grams) kosher salt**
- **½ cup (120 grams) plus 1 tablespoon (15 grams) water, divided**
- **½ cup (120 grams) whole milk**
- **⅓ cup (76 grams) unsalted butter, cubed**
- **2 large eggs (100 grams), room temperature and divided**
- **Feta Cheese Filling (recipe follows)**
- **Garnish: chopped fresh tarragon, chopped fresh thyme**

1. In the bowl of a stand mixer, whisk together 2 cups (250 grams) flour, sugar, Platinum Yeast, and salt by hand.
2. In a medium saucepan, heat ½ cup (120 grams) water, milk, and butter over medium heat, stirring occasionally, until butter is melted and an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). With mixer on medium speed and using the paddle attachment, pour warm milk mixture into flour mixture, beating until combined and cooled slightly, about 1 minute. Add 1 egg (50 grams), and beat at medium speed until combined. Reduce mixer speed to low, and gradually add 1¾ cups (219 grams) flour, beating until a shaggy dough forms. Switch to the dough hook attachment, and beat at low speed until dough is smooth and elastic, 12 to 14 minutes. Add remaining 1 tablespoon (8 grams) flour if dough is too sticky. Turn out dough onto a lightly floured surface, and shape into a smooth round.
3. Lightly oil a large bowl. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 45 minutes.
4. Preheat oven to 375°F (190°C). Line 2 baking sheets with parchment paper.
5. Punch down dough, and let stand for 5 minutes. Turn out onto a lightly floured surface, and divided into 12 portions (70 grams each). Shape each portion into a smooth ball; press flat, and roll into a 3-inch circle. Place 6 circles 3 inches apart on each prepared pan. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed, about 15 to 25 minutes. Press bottom of a 4-ounce glass Mason jar (2-inch diameter) dipped in flour into center of each circle. Press firmly to flatten center without tearing dough. Spoon 2 rounded tablespoons (about 36 grams) Feta Cheese Filling into center of each circle. (Do not overfill.)
6. In a small bowl, whisk together remaining 1 egg (50 grams) and remaining 1 tablespoon (15 grams) water. Lightly brush dough with egg wash.
7. Bake until light golden brown and an instant-read thermometer inserted in bread registers 190°F (88°C) to 200°F (190°C), 12 to 13 minutes. Let cool on pans for 5 minutes. Serve warm or at room temperature. Garnish with tarragon and thyme, if desired.

Feta Cheese Filling

Makes about 2 cups

- **1½ cups (204 grams) creamy feta cheese crumbles**
- **6 ounces (170 grams) cream cheese, softened**
- **1 large egg (50 grams)**
- **1½ tablespoons (21 grams) unsalted butter, softened**
- **4 teaspoons (2.5 grams) chopped fresh tarragon**
- **4 teaspoons (2.5 grams) chopped fresh thyme**
- **½ teaspoon (1.5 grams) kosher salt**
- **¼ teaspoon ground black pepper**

1. In the bowl of a stand mixer fitted with the paddle attachment, beat all ingredients at medium-low speed until well combined and creamy, about 1 minute.

Visit redstaryeast.com/platinum

It's the start of a new season, the time of year when everything springs up fresh.
That includes the scratch-baked treats you share with family and friends, because when you bake with Platinum® Yeast from Red Star® you can feel confident that every recipe will come out of your oven light and airy. The natural dough strengtheners in Platinum Yeast ensure a more consistent rise every time, so just relax and enjoy the showers of compliments you're sure to receive.

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SPRING FEVER

FROM A BOSTON, MASSACHUSETTS, BAKERY EMPIRE EXPANDING TO WASHINGTON, DC, TO A GAME-CHANGING NEW COOKBOOK BY A FRENCH BAKING LEGEND, GET THE INSIDE SCOOP ON THE HOT BAKING BUZZ OF THE SEASON

BAKING NEWS

A SPRING AWAKENING FOR BAKING TAKES OVER WASHINGTON, DC

Washington, DC, has been the home of a vibrant baking scene for quite some time, but this spring, some epic events are making the capital even sweeter

TATTE BAKERY & CAFE

This Boston, Massachusetts, institution is expanding its empire to DC with the opening of a new location in April. Tatte counts 14 locations in the Boston area, but this will be the renowned bakery's first spot outside of Boston. The DC outpost will feature Tatte's signature pastry cases stacked with flaky croissants, pillowy brioche, and photo-worthy tarts, as well as Tatte's seasonal lunch and breakfast menu. "I'm excited about DC," Tatte owner and founder Tzurit Or says. "The food scene is so authentic, and the neighborhoods feel like home to me. It's a natural next step for Tatte." For more information, visit *tattebakery.com*.

MAH-ZE-DAHR BAKERY

This famed New York City bakery, owned by James Beard Award-nominated pastry chef Umber Ahmad, is also rolling out a new storefront in the US capital this spring. Known for cosmopolitan pastries inspired by Nordic, Middle Eastern, and American flavors, Mah-Ze-Dahr will be moving into the Navy Yard neighborhood in the Gatsby complex, a restaurant hall owned by the DC-based Knead Hospitality + Design. Customers will find Umber's signature vanilla cream-filled brioche doughnuts and her famous Mah-Ze-Dahr granola bars as well as a few signature pastries she's developing exclusively for the DC location. For more information, visit *mahzedahrbakery.com*.

CHERRY BLOSSOM DOUGHNUT: THE SWEETEST WAY TO CELEBRATE DC'S BLOOM-FILLED SEASON

Even though there's a lot of change happening in DC's baking scene, Astro Doughnuts & Fried Chicken is keeping one of the city's most sought-after baking traditions alive for this year's National Cherry Blossom Festival. This celebration of the capital's world-famous cherry blossoms takes place March 20–April 12 this year, right when the trees are in bloom. For the team at Astro Doughnuts & Fried Chicken, this festival is about more than just breathtaking views. For years, this local spot has been serving up their special Cherry Blossom Doughnut during the festival season. This specialty consists of a yeasted doughnut filled with a cherry jam filling, topped with a cream cheese glaze, and decorated with dainty cherry blossoms made of cherry buttercream. For more information, visit *astrodoughnuts.com*.

PACK YOUR BAGS FOR THIS YEAR'S EPIC LINEUP OF BAKING RETREATS!

Our baking retreats are back and better than ever with this year's lineup of wonderful destinations and classes. First up is our Cake Baking and Decorating Retreat at San Francisco Cooking School on March 28–29, where you'll master photo-worthy cakes. Our long-awaited British Baking Retreat takes place May 10–16, and we'll learn classic British recipes and meet British baking personalities in London and Lancashire, England. This summer, we're back stateside for a master class on laminated doughs at San Francisco Cooking School on July 13–17. We'll return for our best-selling Holiday Baking Retreat on November 7–8. After that, we're rounding out the year on a dazzling note: two sessions of a French Holiday Baking Retreat in Paris on December 4–7 and December 8–11

These trips sell out fast, so be sure to mark your calendars! For more information, visit *bakefromscratch.com/baking-retreats*. You can also visit the website to sign up for our weekly newsletter, PreHeat, and be the first to know when trips are announced.

TRENDING TOMES

ADDING TO THE *BAKE FROM SCRATCH* COLLECTION

The fourth in our series of annual cookbooks, *Bake from Scratch: Volume Four* is an incredible anthology of all of our recipes published in the magazine in 2019. Packed with more than 650 recipes for everything from a showstopping Golden Peanut Butter Cake to our best-ever Sourdough Boule to addicting black cocoa thumbprint cookies, this book has something for every craving. The best part? Each recipe comes with its own breathtaking photo, making it easier than ever to choose your next baking project.
bakefromscratch.com and wherever books are sold on March 17, $39.95

GET A TASTE OF THE SCOTTISH HEARTLAND, NO PASSPORT REQUIRED

Flora Shedden's *Aran: Recipes and Stories from a Bakery in the Heart of Scotland* (Hardie Grant, 2020) delivers the homey flavors of Scotland right to your kitchen. A past contestant on *Great British Bake Off*, Flora filled this book with best-selling recipes from her café in Dunkeld, Scotland. You'll find Flora's peach-stuffed brioche and Earl Grey honey cake along with breathtaking photography of Dunkeld's lush landscape. Baker beware: this book may give you a touch of wanderlust.
amazon.com on April 7, $29.99

LET YOUR IMAGINATION RUN WILD WITH DOMINIQUE ANSEL'S LATEST COOKBOOK

Dominique Ansel is renowned for the Cronut®, a viral hybrid of a croissant and a doughnut. Thanks to *Everyone Can Bake: Simple Recipes to Master & Mix* (Simon & Schuster, 2020), he's now getting back to basics. This cookbook boasts recipes Dominique learned in rural France, like a silky flan and lemon curd–dipped sablés. As you flip through these chapters, you'll gain the confidence to mix and match these recipes to create something completely unique.
amazon.com on April 14, $35

TEST KITCHEN FINDS

THE TURNTABLE WE'RE RAVING ABOUT

It's not every day you find a turntable that's functional enough for cake-decorating yet dazzling enough to serve as a centerpiece-worthy cake stand. With a sturdy walnut base that keeps your cake level and a marble pedestal that twists for perfect decorating on all sides, the Marble & Walnut Rotating Cake Stand by JK Adams is the epitome of practicality. Once the decorating's done, this stand works double time as a sophisticated surface that's just right for showcasing your gorgeous cakes.
food52.com, $110

GO-TO TOOLS FOR PHOTO-WORTHY CAKES

Take your cakes from ordinary to sensational with these essential cake tools from Cake by Courtney. Made up of lightweight metal and coated in copper for an on-trend look, these cake scrapers will create the smooth frosting finish or elegant textures of your dreams. Once you've put the final touches on your cake, the cake lifter is a lifesaver when it comes time to move your creation from the turntable to the cake stand. Not only are these tools essential for every cake baker, but they also make beautiful props for styled shots of your creations.
shop.cakebycourtney.com, Cake Scrapers, $40, Cake Lifter, $35

YOUR CAKES DESERVE PANACHE

Whether it's a showstopping layer cake or a one-layer weeknight indulgence, your cakes are worth displaying on something that will make them stand out. Made of gleaming porcelain, the Patisserie Cake Stand by Pillivuyt dresses up your cakes with a bright springtime look. Family-owned for nearly 200 years, this French brand is one of the most trusted for porcelain bakeware and tableware because of their unparalleled quality and refined design. Just place your cake on this scallop-edged stand and—voilà!—effortless elegance.
pillivuytshop.com, $99

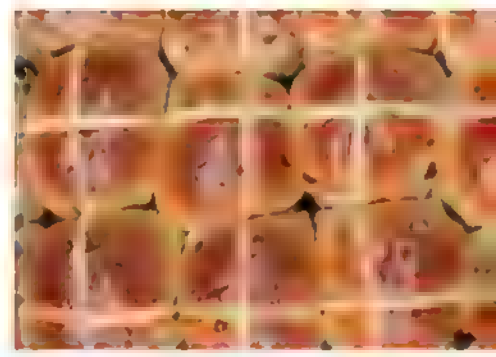
BUN IN A MILLION

Made with sweet dough typically filled with raisins and currants and topped with a signature cross, hot cross buns are a beloved Easter tradition around the world. These bakeries are delivering the choicest buns right to your doorstep, just in time for the Lenten season.

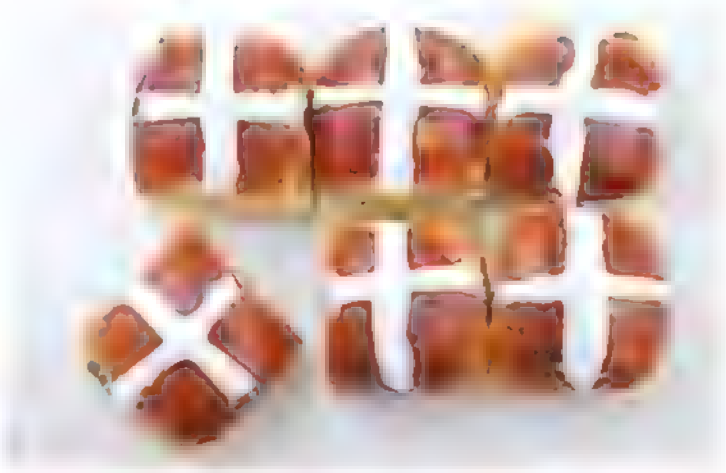
WILLIAM GREENBERG DESSERTS

A beloved institution in New York City since 1946, William Greenberg Desserts is a Big Apple favorite when it comes to hot cross buns. Topped with an icing cross, the buns get an extra-tender crumb thanks to a sour cream-enriched dough.
wmgreenbergdesserts.com, $2.50 each

AUSTRALIAN BAKERY CAFÉ



Based in Marietta, Georgia, but helmed by Australian expats, this bakery prides itself on turning out traditional hot cross buns like they make Down Under. Packed with golden raisins, currants, and spices, these buns are topped with custard baked over the bun—no icing in sight!
australianbakerycafe.com, 6 for $6.89



ÉPICERIE BOULUD

Run by Michelin-starred chef Daniel Boulud, the Épicerie Boulud is an upscale food market in New York City. During the Easter season, they're known for offering a dark and white chocolate chip twist on hot cross buns. The traditional raisin buns are just as delicious, so get the best of both worlds by ordering a mixed dozen.
goldbelly.com, 12 for $55

Cheddar-Pecan Loaf

Packed with Cheddar cheese and flavored with dill, this quick bread recipe has fresh springtime flavor that highlights the richness of Sunnyland Farms Raw Georgia Pecan Halves. Made all the more tender from buttermilk in the batter, this loaf is delicious served warm from the oven and slathered in butter.

Makes 1 (8½x4½ inch) loaf

- 2½ cups (313 grams) all-purpose flour
- 3 tablespoons (36 grams) granulated sugar
- 1½ teaspoons (7.5 grams) baking powder
- 1 teaspoon (3 grams) kosher salt
- 1 teaspoon (2 grams) garlic powder
- ¼ teaspoon (1.25 grams) baking soda
- 1⅓ cups (320 grams) whole buttermilk, room temperature
- ¼ cup (56 grams) canola oil
- 1 large egg (50 grams), room temperature
- 1 cup (113 grams) roughly chopped toasted Sunnyland Farms Raw Georgia Pecan Halves
- ⅔ cup (75 grams) plus 3 tablespoons (22 grams) firmly packed shredded extra-sharp Cheddar cheese, divided
- ½ cup (56 grams) finely chopped green onion
- ¼ cup (10 grams) lightly packed finely chopped fresh dill
- ¼ cup (28 grams) roughly chopped Sunnyland Farms Raw Georgia Pecan Halves

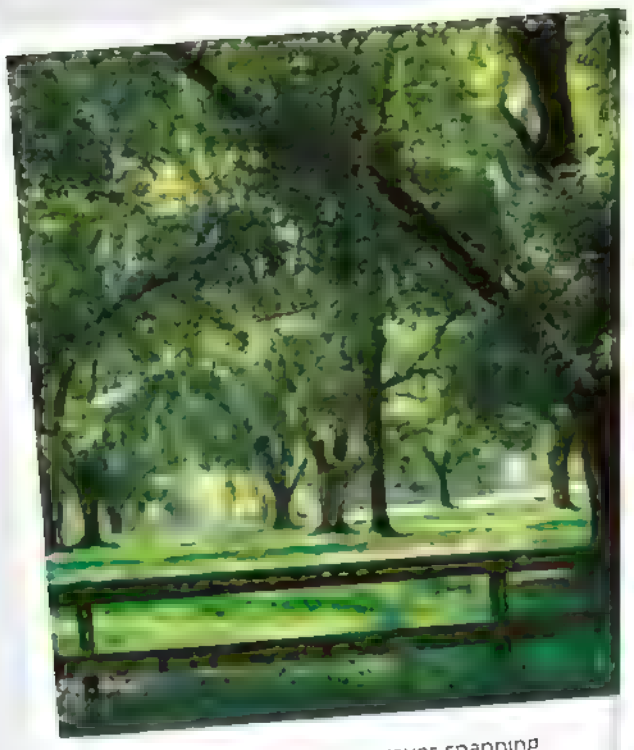
Softened butter, to serve

1. Preheat oven to 350°F (180°F). Spray an 8½x4½-inch loaf pan with baking spray with flour; line pan with parchment paper, letting excess extend over sides of pan.

2. In a large bowl, whisk together flour, sugar, baking powder, salt, garlic powder, and baking soda. In a medium bowl, whisk together buttermilk, oil, and egg. Add buttermilk mixture to flour mixture; stir until well combined. (Batter will be very thick.) Fold in toasted pecans, ⅔ cup (75 grams) cheese, green onion, and dill until well combined. Spoon batter into prepared pan; using a small offset spatula, smooth into an even layer. Sprinkle top with raw pecans and remaining 3 tablespoons (22 grams) cheese.

3. Bake until a wooden pick inserted in center comes out clean and an instant-read thermometer inserted in center registers 200°F (93°C), 1 hour to 1 hour and 5 minutes. Let cool in pan for 5 minutes. Using excess parchment as handles, remove from pan, and let cool completely on a wire rack. Serve with softened butter.

Sunnyland farms



One of the many lush pecan groves spanning Sunnyland Farms' 1,760 acre property in Albany, Georgia.

Both a farm and manufacturer, Sunny and Farms manages every part of the pecan process, from the harvesting to the grading to the packing and sh pp.ng

Pecan leaves start to bud every spring. Pecan flowers bloom soon after, followed by green fruits that ripen into tasty Sunnyland Farms pecans

Only the best.

Family-owned and operated since 1948, Sunnyland Farms is committed to producing the finest pecans and mixed nuts you'll find anywhere.

Guaranteed fresh, our famous pecans are grown on our farm in Albany, Georgia—the Pecan Capital of the World—and shipped to you from our on-site production facility.

Our pecans are world famous for their rich flavor and large size. In addition, our selection of everything from almonds to hazelnuts is sure to add just the right amount of nutty crunch you need to take your baking projects to the next level.

Find out how you can get Sunnyland Farms nuts delivered right to your door at *sunnylandfarms.com*.

@sunnylandfarms

STRAWBERRY ICEBOX CAKE

ONE THE OF FOUNDING EDITORS OF *BAKE FROM SCRATCH* SHARES THE CHILLY EVOLUTION OF HER FAVORITE CHILDHOOD BIRTHDAY CAKE

I don't remember the exact birthday when my mother first baked a strawberry-studded layer cake, but for as long as I can remember, it was *my* birthday cake. As a child, I loved its bright pink hue and generous slather of strawberry-cream cheese frosting with chopped pecans. At some point in time, the cake made its way from our kitchen counter to the refrigerator to protect that lovely frosting from the southern Alabama humidity, and the cake changed forever. Don't get me wrong—it was always a delicious cake, easily made by mixing together a box of white cake mix, strawberry gelatin, fresh strawberries, and a few other ingredients—but it became a mighty fine cake once it met the refrigerator. I began to request it chilled every year for my birthday, and it was pure magic.

Since the birth of *Bake from Scratch* magazine five years ago, I've wanted to give my box-mix birthday cake its proper redo, and now, we finally have. This brilliant recipe from our test kitchen incorporates all of the original elements into a modern take that's properly chilled. I wouldn't want to enjoy it any other way.

—Brooke Michael Bell, Vice President of Culinary & Custom Content

cover recipe

THE REDO

STRAWBERRY ICEBOX CAKE

Makes 1 (9-inch) cake

This chilled cake's luscious Strawberry Cream Cheese Mousse melts in your mouth with every bright pink bite.

- ¼ cup (57 grams) unsalted butter, softened
- ½ cup (100 grams) granulated sugar
- 1 large egg (50 grams)
- 1 large egg yolk (19 grams)
- ½ teaspoon (2 grams) vanilla extract
- ¾ cup (94 grams) cake flour
- ½ teaspoon (2.5 grams) baking powder
- ¼ teaspoon kosher salt
- ⅛ teaspoon baking soda
- 2½ tablespoons (38 grams) whole buttermilk
- ¼ cup (80 grams) strawberry preserves
- ¼ cup (28 grams) finely chopped pecans*
- 6 to 7 drops liquid red food coloring
- 12 medium fresh strawberries (168 grams), hulled and halved
- 2¼ cups (330 grams) thinly sliced hulled fresh strawberries (⅛ to ¼ inch thick)
- Strawberry Cream Cheese Mousse (recipe follows)
- Sweetened Whipped Cream (recipe follows)
- Garnish: fresh strawberries

1. Preheat oven to 325°F (170°C). Line bottoms of 3 (8-inch) round cake pans with parchment paper; spray pans with baking spray with flour.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add egg and egg yolk, one at a time, beating well after each addition. Beat in vanilla.
3. In a medium bowl, whisk together flour, baking powder, salt, and baking soda. Gradually add flour mixture to butter mixture alternately with buttermilk, beginning and ending with flour mixture, beating just until combined after each addition. Add preserves, pecans, and food coloring, beating just until combined. Divide batter among prepared pans, smoothing tops.
4. Bake until a wooden pick inserted in center comes out clean, 12 to 15 minutes. Let cool completely in pans. Remove from pans; discard parchment paper.
5. Line bottom of a 9-inch springform pan with parchment paper. Cut 2 (3½-inch-wide) strips of parchment paper to line sides of pan. (You want the parchment to extend about ¼ inch higher than the sides of the pan.)
6. Place 1 cake layer in center of prepared pan. Place halved strawberries, cut side out, around cake layer and against sides of pan. Place ¾ cup (110 grams) sliced strawberries in a tight single layer on top of cake layer. Place 2⅓ cups (about 401 grams) Strawberry Cream Cheese Mousse in a large piping bag. Cut a ½-inch opening in tip. Pipe mousse between halved strawberries (this ensures there are no gaps); pipe mousse on top of sliced strawberries, and smooth top. Top with second cake layer. Place ¾ cup (110 grams) sliced strawberries in a tight single layer on top of second cake layer. Place 2⅓ cups (about 401 grams) Strawberry Cream Cheese Mousse in piping bag. Pipe mousse in gap between cake and sides of pan; pipe mousse on top of sliced strawberries, and smooth top. Top with remaining cake layer, remaining ¾ cup (110 grams) sliced strawberries, and remaining 2⅓ cups (about 401 grams) mousse, smoothing top. Cover with plastic wrap, and refrigerate overnight. (Alternatively, refrigerate for at least 4 hours and then freeze for at least 1 hour before serving).
7. When ready to serve, remove sides of pan and parchment paper. Using a hot, dry metal offset spatula, smooth sides and top of cake. Place Sweetened Whipped Cream in a small piping bag fitted with an open star tip (Wilton 4B). Decorate top of cake, and garnish with fresh strawberries, if desired. Serve immediately, or refrigerate until ready to serve.

**We used Sunnyland Farms Raw Georgia Pecan Halves.*

Strawberry Cream Cheese Mousse

Makes about 7 cups

- 16 ounces (454 grams) cream cheese, softened
- 1 cup (200 grams) granulated sugar
- ⅓ cup (107 grams) strawberry preserves
- 1 teaspoon (6 grams) vanilla bean paste
- 2 cups (480 grams) cold heavy whipping cream
- 2 to 3 drops liquid red food coloring

1. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese at medium-low speed until smooth, about 1 minute. Add sugar, and beat at medium speed until smooth. Beat in preserves and vanilla bean paste until combined. Transfer to a large bowl, and set aside.
2. Clean bowl of stand mixer. Using the whisk attachment, beat cold cream at medium speed until thickened. Slowly increase mixer speed to medium-high, and beat until stiff peaks form. Using a whisk, fold about one-third of whipped cream into cream cheese mixture by hand until combined. Fold in food coloring and remaining whipped cream until no streaks remain. Use immediately.

Sweetened Whipped Cream

Makes 1 cup

- ½ cup (120 grams) cold heavy whipping cream
- 2 tablespoons (14 grams) confectioners' sugar

1. In a medium bowl, whisk together cold cream and confectioners' sugar by hand until medium peaks form. Use immediately, or refrigerate until ready to use.

from the pantry

CREAM CHEESE

THE CREAMIEST CHEESE IN THE LAND IS THE DRIVING FORCE BEHIND MANY A DREAMY BAKED GOOD

STYLING BY LUCY FINNEY

The English can claim Cheddar, the French Brie and Camembert, and the Netherlands have their signature Edam. But cream cheese? That foil-wrapped block of dairy is distinctly, proudly American—and a signature piece of American baking.

Tangy, rich, and subtly sweet, cream cheese is basically heavy cream that has been curdled with lactic acid. Curds and whey are produced, and the whey is discarded but the curds are kept. Heat it up, add stabilizers, and—voilà!—cream cheese. What makes this such a beloved baking staple is its high milk fat content of at least 33%, a richness that makes all it touches creamier and more tender.

The legend of Philadelphia Cream Cheese, the granddaddy brand of cream cheese, begins with the adaptation of a French recipe in New York. In 1872, William Lawrence took over a Neufchâtel cheese factory in Chester, New York, with the hopes of turning the strong, heart-shaped cheese hailing from Normandy, France, into a new smashing success in America. Lawrence fatefully added more cream to his Neufchâtel recipe and created something entirely different, a decadent product he dubbed cream cheese. Home cooks had been making this dairy concoction since the early 1700s, particularly around Philadelphia, Pennsylvania. These early forms of cream cheese were based on a genus of British cheeses that were a blend of heavy cream and milk. But history particularly remembers Lawrence as the first to stabilize and mass-produce it. Shaped into a block and packaged in foil, the iconic rectangle of cream cheese soon took on the title "Philadelphia" as a marketing strategy. Philadelphia was producing the highest-quality dairy in the country, and although this specific cream cheese was invented and produced in New York, the Philadelphia stamp stuck.

Cream cheese first got introduced into the baking scene as a new, more stable filling for pastries. In the 1920s in New York, Breakstone's pitched their cream cheese to the kosher Jews as the new secret to their blintzes, a cheese-filled crêpe-like dumpling. But then came the New York cheesecake, unveiled at the 1929 World's Fair in Barcelona, Spain. In a revolutionary twist, this cheesecake relied on a cream cheese-based filling rather than the more common ricotta- and cottage cheese-based ones. Since then, cream cheese has become synonymous with cheesecake. (See our The Essential . . . New York-Style Cheesecake on page 54 for our signature formula.)

Cream cheese also changed the pound cake game. Dairy is always an essential ingredient to improve flavor and texture in a pound cake, but cream cheese imparts that special boost of rich milk fat. Mixing a block of cream cheese into your pound cake batter will create a moist, velvety crumb of Southern pound cake lore. (See page 49 for our Cream Cheese Pound Cake.) Speaking of mixing, when you're incorporating cream cheese into a filling, dough, or anything else, always make sure it is at room temperature. Cream cheese, like butter, is hard to whip when cold because its milk fat is still firm and solid. Chilled cream cheese, when mixed with other, more liquid ingredients, will take on a curdled appearance. So, for smooth incorporation, opt for mixing room temperature cream cheese with other room temperature ingredients.

Cream cheese is also a prized ingredient in pastry doughs, making them elastic and particularly easy to work with. There's more water in cream cheese than in butter (about 50% in cream cheese versus 15% in butter), so the dough will be more hydrated with cream cheese added in. Plus, the chemical stabilizers in cream cheese keep it from melting as quickly as butter, so cookies and pastries made with cream cheese will retain fuller, puffier shapes better than all-butter dough. Those same chemical stabilizers and milk solids keep gluten from forming, making a superior tender dough. Think of the classic rolled rugelach, a pastry dough that usually calls for cream cheese in the dough. It's easy to roll the dough into little scrolls, and the dough keeps that signature shape once baked. If creating a cream cheese-based pie or tart dough, it's best to keep it as the bottom base because it is often too tender to create elaborate lattice designs on top. (See page 49 for our Silky Chocolate Tart, which features a cream cheese tart crust.)

Perhaps equally prevalent is cream cheese in frosting. Linked up with carrot cake (see page 33 for four new takes on the classic), red velvet, Italian cream, and many more, this frosting brings irresistible tang to sweet layer cakes and offers a swoopy, dramatic finishing coat. And what would a batch of cinnamon rolls be without a blanket of the good stuff? A 1951 ad from Kraft Foods describes "Philly" Frosting—their name for cream cheese frosting—as a simple recipe that can be flavored 18 different ways. And there is a magical versatility to cream cheese frosting. Beyond using a variety of extracts, you can add citrus zest or a tablespoon of citrus juice for a boost of brightness, or add in some cocoa powder to make it go rich chocolate. Cream cheese frosting also holds crunchy mix-ins well, like chopped pecans and shredded coconut. Like all other recipes featuring cream cheese, bringing the dairy to room temperature is an important first step. Most cream cheese frosting recipes have butter added to the mix as well to give the frosting a slightly creamy edge. You can also add in heavy whipping cream or milk to give your frosting a smoother texture. Because cream cheese is a perishable ingredient, you should store this frosting in the refrigerator if not using immediately. It'll keep in an airtight container for up to 3 days.

Cream cheese is a versatile ingredient that has transformed the American baking landscape. It's made some of our favorite pastries, like rugelach and pie, easier to roll out and bake. It's made our top cheesecake even creamier. And it's offered the ideal decadent coat for our most esteemed layer cakes. Consider it the only national treasure wrapped in foil and currently residing in your refrigerator.

BAKE WITH CREAM CHEESE In this issue, don't miss:

Cream Cheese-Filled Chocolate Chip Cookies, page **46**
Blueberry-Lemon Cream Cheese Bread, page **47**
Silky Chocolate Tart, page **49**
Cream Cheese Pound Cake, page **49**
Classic Cheesecake, page **54**
Carrot Cake Cheesecake Bars, page **38**

THE GOLDENROD RULE

ANGELA GARBACZ IS REVOLUTIONIZING WHAT IT MEANS TO MAKE BAKING INCLUSIVE THROUGH HER GLUTEN-FREE, DAIRY-FREE, AND VEGAN PASTRIES

BY LILLIE MERMOUD
PHOTOGRAPHY BY DANIEL MULLER

The saying "come as you are" takes on a whole new meaning at Goldenrod Pastries in Lincoln, Nebraska. Slices of coffee cake studded with peaches and topped with crunchy streusel sit in the pastry case next to confetti cookies sandwiched with velvety buttercream while Fluffernutter buns, pillowy, swirled buns filled with peanut butter and dripping with a glossy vanilla glaze rest on the counter like crowning jewels. These pastries are more than meets the eye. They cater to gluten-free, dairy-free, vegan, and every diet in between. It's all part of a revolutionary movement pioneered by Angela Garbacz, the owner and founder of Goldenrod Pastries, to make delicious baked goods available to everyone. It's inclusive baking, and it's Angela's sweet mission in life.

"Inclusive baking" is a term Angela came up with in 2015 when she first opened Goldenrod Pastries. "It means that we will always find a way to bake for you, no matter your dietary restrictions," Angela says. The idea stems from Angela's own struggle. Born and raised in Lincoln, Nebraska, Angela moved across the country to New York City in 2008 to pursue her dream of becoming a pastry chef. After graduating from the International Culinary Institute and working as a pastry chef at top New York restaurants like Jean Georges, Angela felt called home by the Midwest and returned to Lincoln. That's when her world was turned upside down.

Soon after returning home, Angela discovered that she has an intolerance to dairy and had to change her entire diet. This was no small feat, especially for a pastry chef who's used to baking with butter, milk, and other dairy products that seemed essential to making rich, dreamy baked goods. "I was terrified when I started baking dairy-free," Angela recalls. "But I quickly realized I could easily alter my favorite recipes." She chronicled her dairy-free journey on her blog, *Goldenrod Pastries*. It wasn't long before the blog attracted a loyal following and requests for custom orders came pouring in—not just for dairy-free baked goods but also for vegan, gluten-free, and more.

Angela saw a niche market, and she knew she was uniquely qualified to fill it. Just nine months after launching her blog, she decided to open a bakery of the same name that would offer something for everyone. Goldenrod Pastries is housed in a historic brick storefront in Lincoln's lively 40th & A neighborhood. A mix of historic residential homes and small artisanal businesses, 40th & A is a reflection of the rejuvenation that the Midwest is experiencing—the perfect setting for Angela's groundbreaking work. Illuminated by a neon pink sign reading "the good life" that's framed by a kaleidoscope of flowers, Goldenrod Pastries exudes the charm and freshness of Angela's own personality. Facing one of the bakery's large bay windows, a community table is the perfect spot for customers to sit and watch all of Lincoln walk by as they enjoy one of Angela's mouthwatering pastries. Open shelving displays some fun and whimsical merchandise, like canvas tote bags, sweatshirts, and trendy crop tops printed with a simple slogan that's a throwback to one of the bakery's specialties: "Buns Buns Buns."

Goldenrod's pastry cases are stocked only with baked goods that accommodate dietary restrictions, but half of Angela's customer base have no restrictions at all. Her pastries are simply that good. Whether it's the signature Fluffernutter buns, fruity thumbprint cookies, or tender cardamom cake, Angela develops each recipe with exacting standards for how it should taste and feel. "We don't make a carrot cake that's 'good for a gluten-free cake.' I make sure it's good enough to stand up to a traditional one, or we don't sell it," Angela says. She accomplishes this by using sugar and non-dairy fats—such as almond milk and coconut oil—in all of her recipes so flavor and texture aren't sacrificed. "A common misconception is that vegan, dairy-free, and gluten-free baking are done to be healthier. In reality, people just want delicious treats that fit their needs."

Through Goldenrod, Angela created a space that's empowering to those with dietary restrictions, but she's not stopping there. In March 2018, Angela founded Empower Through Flour as an initiative functioning through Goldenrod to raise funds for I Am That Girl, a nonprofit organization that helps young women build confidence and self-esteem. "I knew early on that I wanted to start a project that would have an even greater impact than Goldenrod, and I wanted that to be with an organization that's empowering women," says Angela. "I Am That Girl is a perfect fit for us. It's an organization I wish I had been a part of as a young girl, and I'm so thankful for the work they're doing." Empower Through Flour raised over $5,000 for I Am That Girl in its first year, and Angela has grown the initiative each year since, more than tripling its initial contribution to raise up to $15,000.

Angela isn't just empowering young women far and wide; she's also empowering home bakers. The inclusive baking movement is now making its way into people's home kitchens thanks to Angela's first cookbook, *Perfectly Golden: Adaptable Recipes for Sweet and Simple Treats* (The Countryman Press, 2020), which releases on April 28, 2020. The book features some of Goldenrod's

customer favorites, like Angela's versatile Vegan Bun Dough, as well as never-before-published recipes from Angela's family, such as her Turtle Cookies (brownie cookies baked in a waffle iron and covered in peanut butter frosting). "My goal with *Perfectly Golden* was to demystify gluten-free, dairy-free, and vegan baking," Angela explains. Each recipe is marked with the diets it can accommodate and provides options for each in the ingredient list. The beauty of this customization system is that whether you're baking with all-purpose flour or gluten-free flour, coconut oil or butter, everything is a one-to-one swap to make vegan, dairy-free, and gluten-free baking easier than ever before.

The fact that the epicenter of the inclusive baking movement is in the Midwest makes success even sweeter to Angela. The Midwest is known for its all-American brand of simple and homey recipes, from Bundt cakes to gooey butter cake and classic shoofly pie, but it's sometimes overlooked in the baking conversation. Angela hopes that as she rises in the baking world, so will awareness of Midwestern baking. "I view Goldenrod as a platform for the Great Plains, where everyone can see the amazing food that's coming out of this part of the country," Angela says. That's why most of the pastries served there and included in the cookbook are adaptations of recipes that have been passed down in Angela's Midwestern family for generations. Her peach crumble is inspired by her grandmother's recipe, her zucchini chocolate sheet cake is a dairy-free version of her mother's, and her peanut butter cookies are an homage to the kind of comfort and nostalgia that's characteristic of Midwestern baking.

When Angela started the inclusive baking movement, she had no idea it would take off like it did. Angela was simply responding to a need she saw in her community. "How could I turn down the man with celiac disease who hasn't had a doughnut in 30 years, or the little girl who's allergic to gluten who just wants a beautiful birthday cake?" Angela says. But there's no denying she's on the rise. Goldenrod Pastries has enjoyed so much success that Angela is looking into opening a new location with a teaching space, and *Perfectly Golden* will bring her recipes and her focus on the Midwest into people's homes around the world. "It's all about honest, beautiful baking," she says. Thanks to her, everyone can have a taste.

PEANUT BUTTER BABKA

Makes 1 (9x5-inch) loaf

A riff on Angela Garbacz's famous Fluffernutter buns at Goldenrod Pastries, this pillowy vegan dough is packed with creamy peanut butter.

Dough

- **¾ cup (180 grams) milk, almond milk, or your favorite non-dairy milk**
- **2½ cups (298 grams) all-purpose flour**
- **¼ cup (54 grams) granulated sugar**
- **1 tablespoon (9 grams) active dry yeast**
- **¼ cup (56 grams) vegetable oil**
- **½ teaspoon (3 grams) sea salt**
- **¾ cup (190 grams) creamy peanut butter**
- **¼ cup (45 grams) light brown sugar**

Glaze

- **1 recipe Classic Vanilla Glaze**

Prepare the dough:

1. Heat the milk until it is warm to the touch, about 110°F (43°C). Remove from the heat and pour into a large bowl. Add the sugar and yeast. Whisk to combine. Let the yeast and sugar bloom together for about 5 to 10 minutes. The yeast is ready when the mixture looks foamy on top. Add the oil, salt, and flour. Use a wooden spoon to combine the ingredients. Once mostly combined, knead the dough by hand for about 10 minutes to develop the gluten and make a smooth, supple, soft ball of dough. Transfer the dough back to the mixing bowl and let it rise in a warm place for about 40 minutes, or until it is about double in size—but more important, feels softer, a little fluffier, and is very easily depressed when you press it gently with your finger.

2. Alternatively, you can use a stand mixer for this dough. Simply combine the dough ingredients with a stand mixer fitted with the dough hook and mix on medium speed for about 5 minutes. You will be looking for the same smooth, soft dough with this method as when you make the dough with your hands.

Assemble the babka:

1. Spray a 9x5-inch loaf pan well with nonstick cooking spray. Once your dough has risen and is super soft and impossibly fluffy, roll out to a 14x8-inch rectangle on a floured work surface. Spread the peanut butter gently over the rolled dough, then sprinkle with the brown sugar.

2. Roll the dough as though you were making cinnamon rolls, starting from one long side and rolling to the other long side, keeping the roll as tight as you can. Once rolled, use a sharp knife to cut directly down the middle length of the roll, keeping one end intact. Working with confidence, twist the two strands of swirled dough, one over the other. This may look messy at this point but I promise it will be great.

3. Lift the twisted dough by each end and transfer to your prepared loaf pan. You will have to greatly condense the long, twisted dough to fit in the loaf pan—it will make a tall, voluptuous-looking babka, which is, of course, what we want.

Bake the babka:

1. Preheat your oven to 350°F (180°C). Let the babka rise for about 30 minutes in a warm place. It should increase in volume and should feel very soft to the touch when gently pressed with your finger. Bake for approximately 30 minutes, or until the outside is dark golden brown and the middle of the babka does not give back at all when gently pressed. To be sure the dough is fully cooked, you can check to be sure the temperature reads 190°F (88°C) on a thermometer inserted into the center of the bread.

2. Remove from the oven and let cool at room temperature. Finish with the glaze. Store, covered, at room temperature to enjoy for up to 2 days.

Classic Vanilla Glaze

Makes 2 cups

- **5 cups (560 grams) confectioners' sugar**
- **¼ cup plus 2 tablespoons (90 grams) milk, almond milk, or your favorite non-dairy milk**
- **2 teaspoons (8 grams) vanilla extract**

1. Whisk together the ingredients in a medium bowl until smooth.

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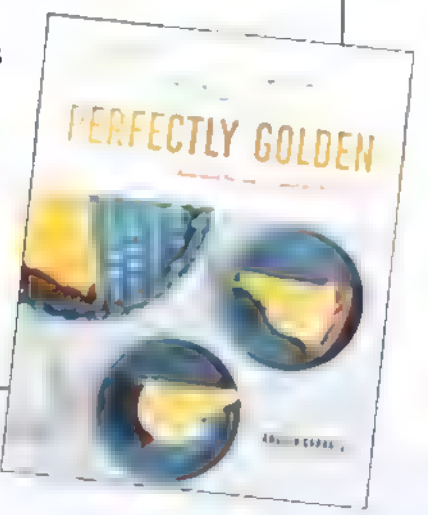
Find Angela's raspberry and chocolate variations on this recipe in her cookbook, Perfectly Golden: Adaptable Recipes for Sweet and Simple Treats *(The Countryman Press, 2020).* Available online and wherever books are sold.



Carrot Cake COMEBACK

THIS SEASON IS ALL ABOUT RENEWAL, SO WE DECIDED TO REVAMP A SPRINGTIME CLASSIC WITH FOUR NEW TAKES FEATURING THE WELL-SPICED FLAVOR AND CRUMBLY TEXTURE YOU LOVE

PHOTOGRAPHY BY
NICOLE DU BOIS
RECIPE DEVELOPMENT BY
LAURA CRANDALL
STYLING BY CAROLINE BLUM AND
SIDNEY BRAGIEL

Tropical Carrot Cake
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Carrot Cake Sandwich Cookies
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Chocolate Carrot Cake Loaf
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CARROT CAKE CHEESECAKE BARS

Makes 24 bars

Who needs cream cheese frosting when you've got a layer of cheesecake filling? These bars combine two of our favorite cakes in one: crumbly chunks of carrot cake baked into a velvety layer of cheesecake. Fair warning: you may not be able to have one without the other again.

- **1½ cups (340 grams) unsalted butter, softened**
- **1½ cups (330 grams) firmly packed light brown sugar**
- **1¼ cups (250 grams) granulated sugar**
- **2 large eggs (100 grams)**
- **4 cups (500 grams) all-purpose flour**
- **2 teaspoons (4 grams) ground cinnamon**
- **2 teaspoons (4 grams) ground ginger**
- **1½ teaspoons (4.5 grams) kosher salt**
- **1 teaspoon (5 grams) baking powder**
- **1 teaspoon (5 grams) baking soda**
- **¼ teaspoon ground nutmeg**
- **¼ teaspoon ground allspice**
- **1½ cups (161 grams) lightly packed grated carrot**
- **Cheesecake Layer (recipe follows)**

1. Preheat oven to 350°F (180°C). Line a 13x9-inch baking pan with parchment paper, letting excess extend over sides of pan.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugars at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition.
3. In a large bowl, whisk together flour, cinnamon, ginger, salt, baking powder, baking soda, nutmeg, and allspice. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined. Beat in carrots.
4. Evenly spread 4 cups (about 1,120 grams) dough in prepared pan. Top with Cheesecake Layer. Crumble remaining dough (about 2 cups [about 560 grams]) on top.
5. Bake until edges are set, center jiggles just slightly, and an instant-read thermometer inserted in Cheesecake Layer registers 175°F (79°C) to 180°F (82°C), 50 to 55 minutes. Let cool completely in pan on a wire rack. Cover and refrigerate for at least 4 hours or overnight. Using excess parchment as handles, remove from pan, trim edges, if desired, and cut into bars.

Cheesecake Layer

Makes 3⅛ cups

- **16 ounces (454 grams) cream cheese, softened**
- **1 cup (200 grams) granulated sugar**
- **1 tablespoon (8 grams) all-purpose flour**
- **2 large eggs (100 grams)**
- **1 tablespoon (13 grams) vanilla extract***

1. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese until smooth. Add sugar and flour, and beat until combined, stopping to scrapes sides of bowl. Add eggs, one at a time, beating until well combined after each addition. Beat in vanilla. Use immediately.

**We used Heilala Pure Vanilla Extract.*

CARROT CAKE SANDWICH COOKIES

Makes 22 sandwich cookies

We kept the base flavors of these tender cookies faithful to the original, with a carrot-rich dough brimming pecans. A thick layer of Sour Cream Buttercream rounds out every bite with just the right amount of tang.

- **1 cup (227 grams) unsalted butter, softened**
- **1¼ cups (275 grams) firmly packed dark brown sugar**
- **½ cup (100 grams) granulated sugar**
- **2 large eggs (100 grams), room temperature**
- **2 teaspoons (8 grams) vanilla extract**
- **2¾ cups (344 grams) all-purpose flour**
- **1½ teaspoons (3 grams) ground cinnamon**
- **1 teaspoon (3 grams) kosher salt**
- **¾ teaspoon (3.75 grams) baking soda**
- **½ teaspoon (1 gram) ground allspice**
- **½ teaspoon (1 gram) ground ginger**
- **1½ cups (1 grams) old-fashioned oats**
- **1 cup (107 grams) lightly packed grated carrot**
- **½ cup (57 grams) finely chopped pecans***
- **Sour Cream Buttercream (recipe follows)**

1. Preheat oven to 350°F (180°C). Line several baking sheets with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugars at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla.
3. In a medium bowl, whisk together flour, cinnamon, salt, baking soda, allspice, and ginger. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined. Beat in oats, carrot, and pecans. Using a 1½-tablespoon scoop, scoop dough (about 28 grams each). Using floured hands, roll each dough scoop into a smooth ball; press into a disk (2 inches in diameter and ⅝ inch thick). Place 2 inches apart on prepared pans.
4. Bake until edges are golden brown, 11 to 14 minutes. Let cool on pans for 5 minutes. Remove from pans, and let cool completely on wire racks.
5. Place Sour Cream Buttercream in a piping bag fitted with ½-inch round piping tip (Wilton 1A). Pipe a large dollop of buttercream onto flat side of half of cookies, leaving a ¼-inch border. Place remaining cookies, flat side down, on top of buttercream, pressing lightly to push buttercream to edges of cookies. Cover and refrigerate until ready to serve. Let stand at room temperature for 10 to 15 minutes to soften slightly before serving.

**We used Sunnyland Farms Raw Georgia Pecan Halves.*

Sour Cream Buttercream

Makes about 2⅛ cups

- **½ cup (113 grams) unsalted butter, softened**
- **½ cup (120 grams) sour cream, divided**
- **½ teaspoon (2 grams) vanilla extract**
- **¼ teaspoon kosher salt**
- **3 cups (360 grams) confectioners' sugar, divided**

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter until smooth, about 1 minute. Add ¼ cup (60 grams) sour cream, vanilla, and salt, beating just until combined. Add 1½ cups (180 grams) confectioners' sugar, beating until combined. Beat in remaining ¼ cup (60 grams) sour cream. Add remaining 1½ cups (180 grams) confectioners' sugar, beating until smooth and fluffy. Use immediately.

TROPICAL CARROT CAKE

Makes 1 (9-inch) cake

A less fussy, tropical take on the traditional cake, this one-layer stir-together comes together in a flash. Piled high with luscious swoops of Crème Fraîche Frosting and a halo of electric-orange sugared carrots, this beauty is just as eye-catching as the original.

- **1¼ cups (250 grams) granulated sugar**
- **1 (8-ounce) can (227 grams) crushed pineapple**
- **½ cup (112 grams) canola oil**
- **2 large eggs (100 grams)**
- **1 teaspoon (4 grams) vanilla extract**
- **1½ cups (188 grams) all-purpose flour**
- **1½ teaspoons (3 grams) ground cinnamon**
- **1 teaspoon (5 grams) baking powder**
- **¾ teaspoon (2.25 grams) kosher salt**
- **½ teaspoon (1 gram) ground ginger**
- **½ teaspoon (1 gram) ground nutmeg**
- **¼ teaspoon (1.25 grams) baking soda**
- **1½ cups (161 grams) lightly packed grated carrot**
- **½ cup (64 grams) golden raisins**
- **½ cup (57 grams) chopped walnuts**
- **½ cup (42 grams) sweetened shredded coconut**
- **Crème Fraîche Frosting (recipe follows)**
- **Garnish: Candied Carrots (recipe follows)**

1. Preheat oven to 350°F (180°C). Spray a 9-inch springform pan with baking spray with flour. Line bottom of pan with parchment paper.
2. In a large bowl, whisk together sugar, pineapple, oil, eggs, and vanilla.
3. In a medium bowl, stir together flour, cinnamon, baking powder, salt, ginger, nutmeg, and baking soda. Add flour mixture to sugar mixture, whisking just until combined. Add carrot, raisins, walnuts, and coconut, and fold just until combined. Pour batter into prepared pan. Smooth top with an offset spatula.
4. Bake until a wooden pick inserted in center comes out clean, 40 to 45 minutes. Let cool in pan for 15 minutes. Remove from pan, and let cool completely on a wire rack. Spread Crème Fraîche Frosting on top of cake. Refrigerate until ready to serve. Garnish with Candied Carrots before serving, if desired.

Crème Fraîche Frosting

Makes about 1⅔ cups

- **½ cup (100 grams) granulated sugar**
- **2 large egg whites (60 grams), room temperature**
- **⅛ teaspoon kosher salt**
- **⅔ cup (150 grams) unsalted butter, cubed and softened**
- **¼ cup (60 grams) cold crème fraîche**

1. In the bowl of a stand mixer (see Note), whisk together sugar and egg whites by hand. Place bowl over a saucepan of simmering water. Cook, whisking occasionally, until an instant-read thermometer registers 150°F (65°C) to 155°F (68°C).
2. Carefully return bowl to stand mixer. Using the whisk attachment, beat at high speed until stiff peaks form and bowl is cool to the touch, 4 to 5 minutes. Beat in salt. Add butter, 2 tablespoons (28 grams) at a time, beating until combined. Gently fold in cold crème fraîche by hand just until combined. Use immediately.

Note: *If your mixer bowl is not metal or heatproof glass, you will need to transfer mixture to a metal or heatproof bowl to cook.*

Candied Carrots

Makes about 1 cup

- ½ cup (54 grams) lightly packed grated carrot, patted dry
- 1 cup (200 grams) granulated sugar
- 4 tablespoons (60 grams) water, divided

1. On a nonstick baking mat or rimmed baking sheet, sprinkle carrots evenly in the center.
2. In a medium saucepan, stir together sugar and 3 tablespoons (45 grams) water (it should be the consistency of wet sand), and cook over medium heat, being careful not to splash sides of pan and stirring occasionally to help sugar dissolve; use remaining 1 tablespoon (15 grams) water to brush down sides of pan. Once it starts to boil, increase heat to high and do not stir. Cook until light amber color is reached. Remove from heat; immediately pour over carrots. Let stand until cool and set. Place on a cutting board, and using a chef's knife, cut into small pieces.

CHOCOLATE CARROT CAKE LOAF

Makes 1 (8½x4½-inch) cake

We love the stark, swirly contrast between this cake's chocolate and plain layers.

Plain batter:

- ½ cup (100 grams) granulated sugar
- ⅓ cup (76 grams) unsalted butter, melted
- 1 large egg (50 grams)
- 2 tablespoons (30 grams) vanilla yogurt
- ⅔ cup (83 grams) all-purpose flour
- ¾ teaspoon (2.25 grams) kosher salt
- ¾ teaspoon (1.5 grams) ground cinnamon
- ½ teaspoon (2.5 grams) baking powder
- ¼ teaspoon ground ginger
- ⅛ teaspoon ground nutmeg
- ½ cup (54 grams) lightly packed grated carrot
- ¼ cup (43 grams) chopped 60% cacao bittersweet chocolate

Chocolate batter:

- ½ cup (100 grams) granulated sugar
- ⅓ cup (76 grams) unsalted butter, melted
- ¼ cup (60 grams) vanilla yogurt
- 1 large egg (50 grams)
- ½ cup (63 grams) all-purpose flour
- 2 tablespoons (10 grams) unsweetened cocoa powder
- ¾ teaspoon (2.25 grams) kosher salt
- ¾ teaspoon (1.5 grams) ground cinnamon
- ½ teaspoon (2.5 grams) baking powder
- ¼ teaspoon ground ginger
- ⅛ teaspoon ground nutmeg
- ½ cup (54 grams) lightly packed grated carrot
- ¼ cup (43 grams) chopped 60% cacao bittersweet chocolate

Vanilla Yogurt Glaze (recipe follows)

1. Preheat oven to 350°F (180°C). Spray an 8½x4½-inch loaf pan with baking spray with flour.
2. For plain batter: In a large bowl, whisk together sugar, melted butter, egg, and yogurt until well combined.
3. In a medium bowl, whisk together flour, salt, cinnamon, baking powder, ginger, and nutmeg. Gradually add flour mixture to sugar mixture, whisking just until combined. Fold in carrot and chocolate. Pour batter into prepared pan, and smooth top with an offset spatula.
4. For chocolate batter: In a large bowl, whisk together sugar, melted butter, yogurt, and egg until well combined.
5. In a medium bowl, whisk together flour, cocoa, salt, cinnamon, baking powder, ginger, and nutmeg. Gradually add flour mixture to sugar mixture, whisking just until combined. Fold in carrot and chocolate. Spoon batter in small dollops on top of plain batter; gently smooth top with an offset spatula.
6. Bake until a wooden pick inserted in center comes out clean, 1 hour to 1 hour and 5 minutes, covering with foil halfway through baking to prevent excess browning on edges. Let cool in pan for 15 minutes. Remove from pan, and let cool completely on a wire rack. Top with Vanilla Yogurt Glaze before serving.

Vanilla Yogurt Glaze

Makes about ½ cup

- ½ cup (120 grams) vanilla yogurt
- 3 tablespoons (21 grams) confectioners' sugar
- 1 teaspoon (5 grams) whole milk

1. In a medium bowl, whisk together all ingredients until smooth. Refrigerate until ready to use.

CREAM CHEESE *Dreams*

THE TANGY, RICH DAIRY PRODUCT IMPROVES THE TEXTURE AND TASTE OF EVERYTHING FROM NOT-SO-HUMBLE POUND CAKE TO A STUNNING PULL-APART JAM STAR

PHOTOGRAPHY BY JIM BATHIE / RECIPE DEVELOPMENT BY TRICIA MANZANERO / FOOD STYLUNG BY ERIN MERHAR / STYLING BY CAROLINE BLUM

Silky Chocolate Tart
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Cream Cheese Pound Cake
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Blueberry-Lemon
Cream Cheese Bread
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CREAM CHEESE-FILLED CHOCOLATE CHIP COOKIES

Makes 24 cookies

We added cream cheese to our classic chocolate chip cookie dough formula to make it chewy and puffy. Why add the cream cheese filling, too? Because we could. It turns a great cookie into something transcendentally extravagant—emphasis on the "extra."

- ½ cup (113 grams) unsalted butter, softened
- 10 ounces (284 grams) cream cheese, softened and divided
- ⅔ cup (147 grams) firmly packed dark brown sugar
- ⅓ cup (67 grams) plus 3½ tablespoons (42 grams) granulated sugar, divided
- 1 large egg (50 grams), room temperature
- 1 tablespoon (13 grams) vanilla extract
- 2 cups (250 grams) all-purpose flour
- 1½ teaspoons (4.5 grams) cornstarch
- 1 teaspoon (5 grams) baking soda
- 1 teaspoon (2.25 grams) kosher salt, divided
- 4.5 ounces (128 grams) 33.6% cacao milk chocolate, chopped (about ¾ cup)
- 3 ounces (85 grams) 66% cacao semisweet chocolate, chopped (about ½ cup)

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter at medium speed until smooth and creamy, about 1 minute, stopping halfway to scrape sides of bowl. Add 2 ounces (57 grams) cream cheese; beat until smooth and well combined about 30 seconds; scrape sides of bowl. Add brown sugar and ⅓ cup (67 grams) granulated sugar; beat until fluffy, about 2 minutes, stopping to scrape sides of bowl. Add egg and vanilla; beat until combined.

2. In a large bowl, whisk together flour, cornstarch, baking soda, and ¾ teaspoon (2.25 grams) kosher salt. Add flour mixture to butter mixture all at once; beat at low speed just until combined. Fold in chocolate. Cover and refrigerate for 30 minutes.

3. Preheat oven to 350°F (180°C). Line 2 rimmed baking sheets with parchment paper.

4. In a medium bowl, stir together remaining 8 ounces (227 grams) cream cheese, remaining 3½ tablespoons (42 grams) granulated sugar, and remaining ¼ teaspoon kosher salt. Cover and freeze for 15 minutes.

5. Divide dough into 48 portions (about 1 tablespoon [18 grams] each); shape each portion into a ball, and flatten into 1½- to 2-inch disks. Spoon about 1½ teaspoons (9 grams) cream cheese mixture in center of 1 dough disk, and cover with a second disk. Crimp edges to seal, and gently shape into a ball. (See technique images above.) Repeat with remaining dough disks and cream cheese mixture. Place dough balls 1½ to 2 inches apart on prepared pans. Gently flatten balls to ¾-inch thickness, crimping any cracks to seal, if necessary.

6. Bake until edges are set and lightly golden, 8 to 10 minutes. Let cool on pans on wire racks for 2 minutes. Serve warm, or remove from pans, and let cool completely on wire racks.

PRO TIPS

Cookie dough and cream cheese filling can be made 1 day ahead, covered, and refrigerated separately overnight. Let stand at room temperature until softened, about 30 minutes. Shape as directed. Bake until edges are set and lightly golden, 10 to 15 minutes. Serve as directed.

To get photo-worthy cookies like the ones shown, press a few pieces of semisweet chocolate onto the exterior of each dough ball before flattening them.

BLUEBERRY-LEMON CREAM CHEESE BREAD

Makes 8 to 10 servings

This elegant pull-apart star has a particularly elastic and forgiving dough.

- **3¼ cups plus 2 tablespoons (422 grams) all-purpose flour**
- **¼ cup (50 grams) granulated sugar**
- **1 (0.25-ounce) package (7 grams) instant yeast**
- **2 teaspoons (6 grams) kosher salt**
- **1 cup (240 grams) whole milk**
- **¼ cup (57 grams) unsalted butter, softened**
- **2 large eggs (100 grams), room temperature and divided**
- **2 teaspoons (12 grams) vanilla bean paste**
- **4 ounces (113 grams) cream cheese, softened**
- **¼ cup (30 grams) confectioners' sugar**
- **¼ cup (9 grams) freeze-dried blueberries, finely crushed***
- **1 tablespoon (3 grams) lemon zest**
- **1 tablespoon (15 grams) lightly beaten egg white**
- **¼ teaspoon ground cardamom**
- **1 tablespoon (15 grams) water**
- **Sparkling sugar, for sprinkling**
- **Cream Cheese Glaze (recipe follows)**

1. In the bowl of a stand mixer fitted with the paddle attachment, beat 1 cup (125 grams) flour, granulated sugar, yeast, and salt at medium-low speed until well combined, stopping to scrape sides of bowl.
2. In a medium saucepan, heat milk and butter over medium heat until an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add milk mixture to flour mixture; beat at medium speed for 2 minutes, stopping to scrape sides of bowl. Add 1 egg (50 grams) and vanilla bean paste; beat at medium-high speed for 2 minutes. With mixer on low speed, gradually add remaining 2¼ cups plus 2 tablespoons (297 grams) flour, beating just until combined and stopping to scrape sides of bowl.
3. Switch to the dough hook attachment. Beat at medium speed until a soft, somewhat sticky dough forms, 6 to 8 minutes, stopping to scrape dough hook and sides of bowl. (Dough should pass the windowpane test (see Note) but may still stick slightly to sides of bowl.)
4. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 40 minutes to 1 hour.
5. Line a 17½x12½-inch light-colored rimmed baking sheet with parchment paper.
6. In a small bowl, stir together cream cheese, confectioners' sugar, blueberries, lemon zest, egg white, and cardamom until well combined.
7. Lightly punch down dough; cover and let stand for 5 minutes. Turn out dough, and divide into 4 portions (about 200 grams each); gently shape each into a ball. Cover with plastic wrap, and let stand for 15 minutes. Keeping other portions covered with plastic wrap, roll and pat 1 portion into an 11-inch circle; gently place on prepared pan. (Dough may shrink slightly.) Spread one-third of cream cheese mixture (about 3½ tablespoons [55 grams]) onto dough circle, leaving a ½-inch border. Repeat procedure twice. Roll remaining dough portion into an 11-inch circle, and place on top of previous layers.
8. Preheat oven to 375°F (190°C).
9. Place a 1½-inch round cutter in center of dough; gently press down just to leave a mark. Using a sharp knife or a pizza wheel, make 16 evenly spaced cuts working from center mark to edge of dough. Grasping 1 cut piece in each hand, twist portions outward and away from each other twice; pinch ends firmly together to adhere. Repeat with remaining cut portions. Cover and let rise in a warm, draft-free place (75°F/24°C) until nearly doubled in size, 30 to 45 minutes. Pinch ends together again, if necessary.
10. In a small bowl, whisk together 1 tablespoon (15 grams) water and remaining 1 egg (50 grams). Brush top of dough with egg wash; sprinkle with sparkling sugar.
11. Bake until golden brown and an instant-read thermometer inserted in center registers at least 190°F (88°C), 16 to 22 minutes, lightly covering with foil to prevent excess browning, if necessary. Let cool completely on pan.
12. Just before serving, spoon Cream Cheese Glaze into a small piping bag; cut a ¼-inch opening in tip. Pipe over bread as desired.

**To finely crush whole freeze-dried blueberries, place in a large resealable plastic bag and pound with a rolling pin.*

Note: *Test the dough for proper gluten development using the windowpane test. Pinch off (don't tear) a small piece of dough. Slowly pull the dough out from the center. If the dough is ready, you will be able to stretch it until it's thin and translucent like a windowpane. If the dough tears, it's not quite ready; beat for 1 minute, and test again.*

Cream Cheese Glaze

Makes ⅛ cup

- **¼ cup (30 grams) confectioners' sugar, sifted**
- **2 ounces (57 grams) cream cheese, softened**
- **1½ tablespoons (22.5 grams) whole milk**
- **⅛ teaspoon kosher salt**

1. In a small bowl, whisk together all ingredients until smooth. Use immediately.

FOR A BEAUTIFULLY SHAPED STAR, follow this step-by-step tutorial, demonstrated on the opposite page.

STEP 1: Turn out dough, and divide into 4 portions (about 200 grams each); gently shape each into a ball. Cover with plastic wrap, and let stand for 15 minutes.

STEP 2: Roll and pat 1 portion into an 11-inch circle; gently place on prepared pan.

STEP 3: Spread one-third of cream cheese mixture (about 3½ tablespoons [55 grams]) onto dough circle, leaving a ½-inch border. Repeat procedure twice.

STEP 4: Roll remaining dough portion into an 11-inch circle, and place on top of previous layers.

STEP 5: Place a 1½-inch round cutter in the center of dough; gently press down just to leave a mark.

STEP 6: Using a sharp knife or a pizza wheel, make evenly spaced cuts from center mark to edge of dough.

STEP 7: Continue until you have 16 evenly spaced cuts around dough.

STEP 8: Grasping 1 cut piece in each hand, twist portions outward and away from each other twice; pinch ends firmly together to adhere.

STEP 9: Repeat with remaining cut portions.

STEP 1

STEP 2

STEP 3

STEP 4

STEP 5

STEP 6

STEP 7

STEP 8

STEP 9

CREAM CHEESE POUND CAKE

Makes 1 (15-cup) tube cake

The original pound cake recipes rely on butter to create dense, velvety texture, but Southern bakers have been using cream cheese to introduce a new acidic note as well as an added dose of creamy milk fat for years. To drive home the superior cream cheese flavor, we covered the crisp, golden outer crust with a Browned Butter Cream Cheese Glaze.

- 1½ cups (340 grams) unsalted butter, softened
- 8 ounces (227 grams) cream cheese, cubed and softened
- 2¾ cups (550 grams) granulated sugar
- 6 large eggs (300 grams), room temperature
- 1 tablespoon (13 grams) vanilla extract
- ¼ teaspoon (1 gram) almond extract
- 3 cups (375 grams) unbleached cake flour
- 1¼ teaspoons (3.75 grams) kosher salt
- ½ teaspoon (2.5 grams) baking powder
- Browned Butter Cream Cheese Glaze (recipe follows)

1. Preheat oven to 325°F (170°C).
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter at medium speed until smooth and creamy, about 1 minute, stopping to scrape sides of bowl. Add cream cheese, beating until smooth and well combined, about 30 seconds. Scrape sides of bowl. With mixer on medium-low speed, add sugar, beating just until combined. Increase mixer speed to medium, and beat until fluffy, about 2 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating until well combined after each addition. Beat in extracts. (Mixture may look slightly curdled at this point, but batter will come together.)
3. In a large bowl, whisk together flour, salt, and baking powder. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined and stopping to scrape sides of bowl.
4. Spray a 15-cup, straight-sided, light-colored metal tube pan with baking spray with flour; line bottom with parchment paper. Spoon batter into prepared pan. Forcefully tap on counter several times to evenly spread batter and release as many air bubbles as possible.
5. Bake until a wooden pick inserted near center comes out with just a few moist crumbs and an instant-read thermometer registers at least 200°F (93°C), 1 hour and 5 minutes to 1 hour and 15 minutes, loosely covering with foil and rotating pan during last 10 minutes of baking time if needed to prevent excess browning. Let cool in pan for 15 minutes; using a large offset spatula, gently loosen edges of cake. Remove from pan, and let cool completely on a wire rack.
6. Discard parchment paper, and transfer cake to a serving platter. Top with Browned Butter Cream Cheese Glaze, spreading and swirling with the back of a spoon as desired.

Browned Butter Cream Cheese Glaze

Makes about 1 cup

- 4 ounces (113 grams) cream cheese, softened
- 1½ teaspoons (6 grams) vanilla extract
- ¼ teaspoon kosher salt
- 1 cup (120 grams) confectioners' sugar
- ⅓ cup (76 grams) unsalted butter, softened

1. In a small skillet, melt butter over medium heat. Cook, stirring frequently, until butter solids are browned and have a nutty aroma, 5 to 7 minutes. Remove from heat; let cool for 5 minutes.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese until smooth and creamy, about 2 minutes, stopping to scrape sides of bowl. Beat in vanilla and salt. With mixer on low speed, gradually add confectioner's sugar, beating just until combined.
3. Add browned butter to cream cheese mixture, beating at medium-low speed until well combined and stopping to scrape sides of bowl. Use immediately.

SILKY CHOCOLATE TART

Makes 1 (9-inch) tart

Inspired by French silk pie, this tangy tart receives a triple boost of cream cheese in its crust, filling, and whipped topping.

Crust:
- ½ cup (113 grams) unsalted butter, softened
- ⅓ cup plus 2 teaspoons (85 grams) cream cheese, softened
- 1 cup (125 grams) all-purpose flour
- ½ teaspoon (1.5 grams) kosher salt

Filling:
- ¼ cup (50 grams) granulated sugar
- ¼ cup (55 grams) firmly packed light brown sugar
- 2 large eggs (100 grams)
- 2.5 ounces (71 grams) 64% cacao semisweet chocolate baking bars, finely chopped
- 1 teaspoon (2 gram) espresso powder
- ¼ teaspoon kosher salt
- ¼ cup (57 grams) unsalted butter, softened
- ¼ cup (56 grams) cream cheese, softened
- 1¼ cups (300 grams) cold heavy whipping cream
- 1 tablespoon (20 grams) coffee liqueur*

Topping:
- 3 ounces (85 grams) cream cheese, softened
- ⅓ cup (67 grams) granulated sugar
- 1 cup (240 grams) cold heavy whipping cream

Garnish: chocolate shavings

1. For crust: In the bowl of a stand mixer fitted with the paddle attachment, beat butter and cream cheese at medium speed until smooth. With mixer on low speed, gradually add flour and salt, beating until combined. Turn out dough onto a lightly floured surface, and shape into a disk. Wrap in plastic wrap, and refrigerate for at least 1 hour.
2. Preheat oven to 350°F (180°C). Lightly spray a 1-inch-tall, 9½-inch fluted round removable-bottom tart pan with cooking spray.
3. Let dough stand at room temperature until slightly softened, about 10 minutes. On a lightly floured surface, roll dough to a 12- to 13-inch circle (about ⅛ inch thick). Transfer to prepared pan, pressing into bottom and up sides. Trim excess dough. Using a fork, prick bottom and sides of dough. Freeze until firm, about 15 minutes.
4. Lightly spray a piece of parchment paper with cooking spray; top dough with parchment, spray side down, letting ends extend over edges of pan. Add pie weights.
5. Bake until edges are lightly golden and set, about 20 minutes. Carefully remove

paper and weights. Bake until crust is golden brown, 10 to 15 minutes more, pricking bottom and sides with a fork again and gently pressing down center of crust if needed. (It's OK if crust shrinks slightly in pan.) Let cool completely in pan on a wire rack.

6. For filling: In the top of a double boiler, whisk together sugars and eggs. Cook over simmering water, stirring often, until mixture is thick enough to coat the back of a spoon and an instant-read thermometer registers 160°F (71°C), 5 to 10 minutes. Add chocolate, espresso powder, and salt, stirring until smooth and well combined. Remove from heat; let cool for 10 minutes.

7. Meanwhile, in the bowl of a stand mixer fitted with the paddle attachment, beat butter at medium speed until creamy, 30 seconds to 1 minute, stopping to scrape sides of bowl. Add cream cheese; beat at medium speed until smooth and well combined, about 30 seconds, stopping to scrape sides of bowl. Beat in cooled chocolate mixture until well combined, stopping to scrape sides of bowl. Transfer mixture to a large bowl.

8. Clean bowl of stand mixer. Using the whisk attachment, beat cream and coffee liqueur at medium-high speed until stiff peaks form, 2 to 3 minutes. Fold cream mixture into chocolate mixture in three additions until smooth and well combined; spoon into prepared crust, piling high; spread and swirl with an offset spatula or the back of a spoon as desired.

9. For topping: Clean bowl of stand mixer and whisk attachment. Beat cream cheese and sugar at medium speed until smooth and well blended, about 1 minute, stopping to scrape sides of bowl. Reduce speed to medium-low; slowly beat in one-third of cream until smooth, stopping frequently to scrape sides of bowl. Increase mixer speed to medium, and gradually add remaining cream, beating until stiff peaks form, 2 to 4 minutes. (Do not overprocess.) Spread and swirl topping on top of tart as desired. Refrigerate for at least 4 hours or overnight. Just before serving, garnish with chocolate shavings, if desired.

******We used Kahlúa.*

PRO TIP

Because of the chemical stabilizers in cream cheese, our cream cheese-infused whipped topping won't weep like other heavy cream-based toppings. So, feel free to make the topping ahead of time and add to the rest of the pie before chilling—it won't get watery in the fridge as it sets up.

PRO TIP

You can freeze butter—but should you freeze cream cheese? Nope. Unlike butter, which has a low water content, almost half of cream cheese is water, which means when it's frozen, the silky texture will be forever altered by the formation of ice crystals, making it gritty. Best to keep it in the refrigerator and not stockpile it with the ice cubes.

the essential...

NEW YORK-STYLE CHEESECAKE

RISE TO THE CHEESECAKE CHALLENGE WITH OUR EXTENSIVE BAKER'S GUIDE TO THE RICH, CREAMY CLASSIC

By Kyle Grace Mills

PHOTOGRAPHY BY JIM BATHIE / RECIPE DEVELOPMENT BY TRICIA MANZANERO / STYLING BY CAROLINE BLUM

New York-style cheesecake offers the kind of over-the-top extravagance you'd expect from its namesake city. Towering and impressive, this American cheesecake consists of a velvety filling that is both soft enough to slice like butter and firm enough to hold its shape. At its base, a tender, golden cookie (preferably graham cracker) crumb crust acts as crunchy relief to the creaminess. A tangy sour cream topping brings stark white elegance and a touch of tartness to the dessert. It's an iconic formula that needs little tinkering or revision—and that's because the New York-style cheesecake has come a long way. This decadent dessert is far removed from its humble ancient Greek forebear. The first "cheese cakes" were made in Greece more than 2,000 years ago—rustic cheese-and-honey cakes that were occasionally enjoyed by Olympic athletes in need of sweet energy. Cheesecake remains one of those historic recipes that continues to inspire culinary creativity, from the jiggly Japanese cotton cheesecake to the all cream cheese-filled Chicago-style cheesecake.

But for a signature New York-style cheesecake, the base must contain one of America's classic inventions, cream cheese (see our From the Pantry on page 23 for more information), working in concert with sour cream and heavy cream. With cream cheese alone, the filling will split and have a mealy texture. Instead, heavy cream and sour cream are often added to the mix to help create a silkier filling, and eggs are tossed in to help bring it all together. Our recipe pays homage to this formula and comes complete with foolproof guides to keep your cheesecake from cracking under pressure (literally). With both our blueberry and strawberry renditions at your disposal, cheesecake will become your chosen dessert of spring.

THE TWISTING TALE OF NEW YORK-STYLE CHEESECAKE

In the musical *Guys and Dolls*, an incorrigible group of gamblers bet on everything, including on how much cheesecake was sold at Mindy's restaurant the day prior. This was a reference to real-life establishment Lindy's Restaurant, the most popular purveyor of New York-style cheesecake at the time, and a favorite of Damon Runyon, author of the short stories *Guys and Dolls* is based on. Lindy's was the place that made the dessert famous in the 1930s—but the recipe didn't come from their recipe vault. According to cheesecake legend, Lindy's had only started serving the dessert after hiring the head baker of Reuben's, the first restaurant to serve New York-style cheesecake. The buck doesn't stop with that restaurant's owner, Arnold Reuben, either. He got the base recipe from an unnamed hostess after Reuben sampled the "cheese pie" at her party. It's not easy to make sense of the weaving history, but luckily, the recipe is much more straightforward.

CLASSIC CHEESECAKE

Makes 1 (9-inch) cake

Our Classic Cheesecake has an uber creamy, dreamy texture thanks to a triple-threat dairy base comprised of heavy cream, sour cream, and cream cheese. The vanilla bean seed-speckled filling covers a crunchy, buttery crumb crust, and a final veil of sour cream gets baked into the top at the very end, creating a dramatic snow-white cap.

- **2 cups (224 grams) graham cracker crumbs**
- **¼ cup (57 grams) unsalted butter, melted**
- **1½ cups (300 grams) plus 5½ tablespoons (66 grams) granulated sugar, divided**
- **½ teaspoon kosher salt, divided**
- **¼ teaspoon ground cinnamon**
- **3 (8-ounce) packages cream cheese (680 grams), cubed and softened**
- **3 tablespoons (24 grams) all-purpose flour**
- **2 teaspoons (12 grams) vanilla bean paste**
- **4 large eggs (200 grams), room temperature**
- **2¼ cups (540 grams) sour cream, room temperature and divided**
- **¼ cup (60 grams) heavy whipping cream, room temperature**

1. Preheat oven to 350°F (180°C). Spray bottom of a 9-inch springform pan with baking spray with flour; line bottom of pan with parchment paper.
2. In a large bowl, stir together graham cracker crumbs, melted butter, 2½ tablespoons (30 grams) sugar, ¼ teaspoon salt, and cinnamon until well combined; using a small straight-sided measuring cup, press crumb mixture into bottom and 1 inch up sides of prepared pan.
3. Bake until set and fragrant, 8 to 10 minutes; let cool on a wire rack for 30 minutes. Wrap bottom and sides of pan in a double layer of heavy-duty foil; place in a large oven bag, tucking ends so bag is flush with top edge of pan. Reduce oven temperature to 325°F (170°C).
4. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese at medium speed until smooth and creamy, 2 to 3 minutes, stopping to scrape sides of bowl. Add 1½ cups (300 grams) sugar, flour, vanilla bean paste, and remaining ¼ teaspoon salt; beat at low speed just until combined. Increase mixer speed to medium, and beat until well combined, 1 to 2 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating just until combined after each addition. Add ¾ cup (180 grams) sour cream and heavy cream; beat at medium-low speed until well combined, 1 to 2 minutes, stopping to scrape sides of bowl.
5. Spray sides of prepared pan with baking spray with flour. Pour cream cheese mixture into prepared crust, spreading into an even layer with a small offset spatula. Carefully place springform pan in a large roasting pan. Position oven rack so top of springform pan is 5 to 5½ inches from top heating element; place roasting pan in oven, and add hot water to come 1 inch up sides of springform pan.
6. Bake until edges are set, top looks dry, center is almost set, and an instant-read thermometer inserted in center registers 150°F (66°C) to 155°F (68°C), 1 hour and 30 minutes to 1 hour and 45 minutes, loosely covering with foil to prevent excess browning, if necessary.
7. Meanwhile, in the bowl of a stand mixer fitted with the paddle attachment, beat remaining 1½ cups (360 grams) sour cream and remaining 3 tablespoons (36 grams) sugar at medium-low speed until well combined, 1 to 2 minutes, stopping to scrape sides of bowl.
8. Remove cheesecake from oven. Carefully spoon sour cream mixture onto cheesecake; using a small offset spatula or the back of a spoon, spread into an even layer and swirl as desired. Bake for 8 minutes more.
9. Let cool in pan on a wire rack for 1½ to 2 hours. Refrigerate in pan on a wire rack overnight, loosely covering with foil only when completely cool to prevent condensation from forming on top of cheesecake. Carefully remove from pan, and transfer to a serving plate. Use a warm dry knife to slice when ready to serve.

SPRINGFORM SPIEL

A great cheesecake requires an equally great springform pan that won't leak or offer flimsy protection. During testing, we found two MVPs: Williams Sonoma's Goldtouch Springform Pan (available at *williams-sonoma.com*) and Fat Daddio's PSF-93 9x3-inch Springform Cake Pan in silver (available at *amazon.com*).

Batter Up

From pressing in the crust to pouring the filling, here's how to get an ideal cheesecake from mixer to oven

Use the bottom of a glass or metal measuring cup to smooth and tamp down your crumb crust in the springform pan. It should be a tight fit, with no loose crumbs lingering. Prebaking your crust will help create a sealed barrier between crust and filling, sidestepping the soggy bottom issue.

For the smoothest batter, make sure your ingredients are room temperature before starting. Also, scrape the sides of the bowl periodically throughout mixing. If you skip these steps, pieces of cream cheese and other dairy will remain unincorporated and stick around as little globs in your otherwise perfectly smooth filling.

Before pouring your filling onto the prebaked crust, wrap your springform pan in a double layer of heavy-duty foil and then place it in a large oven bag, tucking the ends so the bag is flush with the top edge of the pan. The foil will protect your cheesecake from uneven amounts of heat while the oven bag should act as an added barrier between the water bath and the springform pan.

The Magic Water Bath

[illegible] the secret to a perfectly baked [illegible]ecake: the water bath

WHY WE DO IT: Think of cheesecake as a custard-based dish like crème brûlée. Heavy on eggs and dairy, the cheesecake filling needs a humid bake to keep the egg proteins from drying out or overcooking. Enter the water bath, a homemade humidifier that'll help you create the most luxuriously textured cheesecake.

HOW WE DO IT: After wrapping the springform pan and adding your filling, place the springform pan in a large roasting pan (a disposable one works fine). Then place your roasting pan into the preheated oven. Using a large measuring cup, pour hot water into roasting pan to 1 inch up the sides of the springform pan.

Cracking the Case

The reasons why cheesecake cracks—and how best to avoid them

THE CAUSE: Overmixing the batter. When making your filling, overmixing can lead to incorporating too much air into the batter. Once baked, the air bubbles will burst, and the cheesecake will fall and crack.

THE FIX: The number one reason why you'd overbeat your batter is because you're having difficulty incorporating cold ingredients. Bring your ingredients to room temperature beforehand so the batter will need minimum mixing.

THE CAUSE: Overbaking. Perhaps the jiggly center made you nervous or you accidentally forgot to set the timer, but no matter what, if you overbake your cheesecake, the egg proteins will overcook and cause cracks.

THE FIX: Using a water bath (see opposite page for our water bath tutorial) helps the cheesecake bake at a gentle, steady temperature. Plus, you can use an instant-read thermometer to see when your cheesecake is truly ready (when it registers 150°F [66°C] to 155°F [68°C]).

THE CAUSE: Cheesecake sticking to the sides of the springform pan. As the cheesecake cools, the filling shrinks slightly, creating a tug-of-war between the filling stuck to the sides of the pan and the cheesecake center.

THE FIX: Make sure you've properly greased or sprayed your springform pan before pouring in the filling. This will keep your cheesecake from sticking to the sides .

THE CAUSE: Drastic temperature changes. You might have opened the oven door too soon, letting in a cold draft. Or once you removed your cheesecake from the oven, you were tempted to rush it into the refrigerator for the overnight chill. Either way, the shock of cold to a still-warm cheesecake causes cracks.

THE FIX: Resist opening your oven door until your cheesecake is close to completing its baking time. Then let your cheesecake cool completely at room temperature before putting it into the refrigerator to chill overnight.

CRACKS HAPPEN. Perhaps your kitchen is colder because of weather or your oven has a hot spot. For whatever reason, the cheesecake has cracked despite your best efforts. Remember, your cheesecake is still delicious, so instead of calling it a failed experiment, cover the crack with a delicious topping, like a sour cream coat.

STRAWBERRY SWIRL CHEESECAKE BARS

Makes 24 bars

For a simplified, strawberry-rich version of our classic cheesecake, look no further than these streamlined cheesecake bars. One bite into one of these bars reveals a surprising chocolate crumb crust, packing a satisfying cocoa note to accompany the sweet-tart strawberry jam-swirled top.

- **2 cups (220 grams) chocolate graham cracker crumbs (about 14 to 15 sheets)**
- **¼ cup (57 grams) unsalted butter, melted**
- **1⅓ cups (267 grams) plus 2 tablespoons (24 grams) granulated sugar, divided**
- **½ teaspoon kosher salt, divided**
- **2 cups (340 grams) finely chopped fresh strawberries**
- **4 teaspoons (12 grams) cornstarch**
- **3 (8-ounce) packages cream cheese (680 grams), cubed and softened**
- **3 tablespoons (24 grams) all-purpose flour**
- **1 tablespoon (13 grams) vanilla extract**
- **4 large eggs (200 grams), room temperature**
- **1 cup (240 grams) sour cream, room temperature**

1. Preheat oven to 350°F (180°C). Spray a 13x9-inch baking pan with baking spray with flour; line pan with parchment paper, letting excess extend over sides of pan.
2. In a large bowl, stir together graham cracker crumbs, melted butter, 2 tablespoons (24 grams) sugar, and ¼ teaspoon salt until well combined; using a small straight-sided measuring cup, press into bottom of prepared pan.
3. Bake until set and fragrant, 8 to 10 minutes; let cool on a wire rack for 30 minutes. Wrap bottom and sides of pan in a double layer of heavy-duty foil. Reduce oven temperature to 325°F (170°C).
4. In the container of a blender, combine strawberries and ⅓ cup (67 grams) sugar; purée until smooth. Strain strawberry mixture through an extra-fine-mesh sieve into a medium saucepan; whisk in cornstarch until well combined. Bring to a boil over medium heat; cook, whisking constantly, until mixture is thickened and no longer tastes like cornstarch, about 4 minutes. Remove from heat; let cool for 30 minutes. (Strawberry mixture will continue to thicken as it cools.)
5. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese at medium speed until smooth and creamy, 1 to 2 minutes, stopping to scrape sides of bowl. Add flour, vanilla, remaining 1 cup (200 grams) sugar, and remaining ¼ teaspoon salt; beat at low speed just until combined. Increase mixer speed to medium, and beat until well combined, 1 to 2 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating just until combined after each addition. Add sour cream; beat at medium-low speed until combined, 1 to 2 minutes, stopping to scrape sides of bowl. Pour mixture onto prepared crust, spreading into an even layer with a small offset spatula.
6. Working quickly, drop small dollops of cooled strawberry mixture on top of cream cheese mixture; using a wooden pick, swirl as desired. Place baking pan in a large roasting pan. Position oven rack so top of roasting pan is 6 to 6½ inches from top heating element; place roasting pan in oven, and add hot water to come 1 inch up sides of baking pan.
7. Bake until edges are set, top looks dry, center is almost set, and an instant-read thermometer inserted in center registers 150°F (66°C) to 155°F (68°C), 35 to 50 minutes, loosely covering with foil to prevent excess browning, if necessary.
8. Let cool in pan on a wire rack for 1½ to 2 hours. Refrigerate in pan on a wire rack overnight, loosely covering with foil only when completely cool to prevent condensation from forming on top of cheesecake. Using excess parchment as handles, carefully remove from pan, and transfer to a cutting board. Using a warm dry knife, cut into bars.

BLUEBERRY-TOPPED CHEESECAKE

Makes 1 (9-inch) cake

Cheesecake is a dessert for all seasons, but this one is geared directly toward spring. We traded the traditional graham cracker crust for a spicy gingersnap crumb base that complements a sunny citrus cheesecake filling. But the coup de grâce is the bright and beautiful blueberry topping, a glistening crown that offers jammy berries in every bite.

- **2 cups (274 grams) gingersnap cookie crumbs**
- **¼ cup (57 grams) unsalted butter, melted**
- **½ teaspoon kosher salt, divided**
- **3 (8-ounce) packages cream cheese (680 grams), cubed and softened**
- **2 cups (400 grams) granulated sugar, divided**
- **3 tablespoons (24 grams) all-purpose flour**
- **2 tablespoons (9 grams) packed lemon zest**
- **1 teaspoon (4 grams) vanilla extract**
- **4 large eggs (200 grams), room temperature**
- **¾ cup (180 grams) sour cream, room temperature**
- **¼ cup (60 grams) heavy whipping cream, room temperature**
- **1 tablespoon (8 grams) cornstarch**
- **¼ cup (60 grams) water**
- **2 tablespoons (30 grams) fresh lemon juice**
- **2 cups (294 grams) fresh blueberries, divided**
- **Whipped cream, to serve**

1. Preheat oven to 350°F (180°C). Spray bottom of a 9-inch springform pan with baking spray with flour; line bottom of pan with parchment paper.

2. In a large bowl, stir together gingersnap crumbs, melted butter, and ¼ teaspoon salt until well combined; using a small straight-sided measuring cup, press mixture into bottom of prepared pan.

3. Bake until set and fragrant, 8 to 10 minutes; let cool on a wire rack for 30 minutes. Wrap bottom and sides of pan in a double layer of heavy-duty foil; place in a large oven bag, tucking ends so bag is flush with top edge of pan. Reduce oven temperature to 325°F (170°C).

4. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese at medium speed until smooth and creamy, 2 to 3 minutes, stopping to scrape sides of bowl. Add 1½ cups (300 grams) sugar, flour, lemon zest, vanilla, and remaining ¼ teaspoon salt; beat at low speed just until combined. Increase mixer speed to medium, and beat until well combined, 1 to 2 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating just until combined after each addition. Add sour cream and heavy cream; beat at medium-low speed just until combined, 1 to 2 minutes, stopping to scrape sides of bowl.

5. Spray sides of prepared pan with baking spray with flour. Pour cream cheese mixture onto prepared crust, spreading into an even layer with a small offset spatula. Carefully place springform pan in a large roasting pan. Position oven rack so top of springform pan is 5 to 5½ inches from top heating element; place roasting pan in oven, and add hot water to come 1 inch up sides of springform pan.

6. Bake until edges are set, top looks dry, center is almost set, and an instant-read thermometer inserted in center registers 150°F (66°C) to 155°F (68°C), 1 hour and 30 minutes to 1 hour and 45 minutes, loosely covering with foil to prevent excess browning, if necessary. Let cool in pan on a wire rack for 1½ to 2 hours.

7. In a medium saucepan, whisk together cornstarch and remaining ½ cup (100 grams) sugar. Stir in ¼ cup (60 grams) water and lemon juice until well combined; stir in 1 cup (147 grams) blueberries. Bring to a boil over medium heat, stirring frequently; cook until mixture is thickened, some blueberries have burst, and an instant-read thermometer registers 190°F (88°C), about 4 minutes. Stir in remaining 1 cup (147 grams blueberries; remove from heat, and let cool for 5 minutes.

8. Spread blueberry mixture on top of cooled cheesecake as desired. Refrigerate in pan on a wire rack overnight, loosely covering with foil only when completely cool to prevent condensation from forming on top of cheesecake.

9. Remove from pan, and transfer to a serving plate. Use a warm dry knife to slice when ready to serve. Serve with whipped cream, if desired.

Cheesecake Checkpoints

There's more than one way to cheesecake—in fact, there are hundreds. We spotlight five favorites from around the world.

Basque Cheesecake
Also known as the Basque Burnt Cheesecake, this crustless cheesecake recipe hails from the Basque region of Spain and has a signature blackened exterior and underbaked interior thanks to a high-temperature bake.

Chicago-Style Cheesecake
Chicago and New York have differing pizzas, hot dogs, and, naturally, cheesecakes. The Chicago-style version has much more cream cheese than the New York rendition, with a firm outside and soft, gooey inside.

Japanese Cotton Cheesecake
This is that cheesecake you keep seeing in videos with its viral-worthy, gelatinous wiggle. This version is like a blend between sponge cake and cheesecake, with whipped egg whites giving it that iconic jiggly bounce.

Italian Cheesecake
Featuring a blend of classic Italian cheeses (mascarpone and ricotta) and sweetened with honey, this version of cheesecake is slightly drier than the American version and has been enjoyed since the time of ancient Rome.

Greek Cheesecake
The first of its kind, traditional Greek cheesecake (a.k.a. *mizithropita*), is made with *mizithra*, a salty, crumbly goat or sheep cheese popular in Greece. Like the Italian version, this is sweetened only with honey.

Rule the ROUND

FROM A BROOKIE TO BRIOCHE, WE'RE OFFERING FOUR NEW SPINS ON WHAT YOU CAN BAKE IN YOUR TRUSTY 9-INCH ROUND CAKE PAN

PHOTOGRAPHY BY STEPHANIE WELBOURNE STEELE / RECIPE DEVELOPMENT BY LAURA CRANDALL / FOOD STYLING BY ERIN MERHAR / STYLING BY MARY BETH JONES

SNICKERDOODLE BROOKIE

Makes 1 (9-inch) cookie cake

The brookie: a heavenly hybrid of brownie and cookie. But the Snickerdoodle Brookie? It's a whole new level of epic dessert mash-up. Cinnamon-scented cookie dough is blended with fudgy brownie batter to create a treat you never knew you wanted—until that first fantastic bite.

Brownie batter:

- 6 ounces (170 grams) 60% cacao bittersweet baking chocolate, finely chopped
- ½ cup (113 grams) unsalted butter, cubed
- 1 cup (200 grams) granulated sugar
- 2 large eggs (100 grams), lightly beaten
- 1 teaspoon (4 grams) vanilla extract
- ¾ cup (94 grams) all-purpose flour
- ¼ cup (21 grams) Dutch process cocoa powder
- ½ teaspoon (1.5 grams) kosher salt

Snickerdoodle dough:

- ⅓ cup (76 grams) unsalted butter, softened
- ½ cup (100 grams) granulated sugar
- 1 large egg (50 grams)
- ½ teaspoon (2 grams) vanilla extract
- 1 cup (125 grams) all-purpose flour
- ½ teaspoon (1.5 grams) kosher salt
- ½ teaspoon (1 gram) ground cinnamon
- ¼ teaspoon (1.25 grams) baking powder

Cinnamon sugar:

- 1 tablespoon (12 grams) granulated sugar
- ⅛ teaspoon ground cinnamon

1. Preheat oven to 350°F (180°C).
2. For brownie batter: In the top of a double boiler, combine chocolate and butter. Cook over simmering water, stirring occasionally, until smooth. Turn off heat, and whisk in sugar. Remove from heat, and let cool slightly. Whisk in eggs and vanilla.
3. In a medium bowl, whisk together flour, cocoa, and salt. Fold flour mixture into chocolate mixture just until combined. Set aside.
4. For snickerdoodle dough: In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add egg, beating well. Beat in vanilla.
5. In a medium bowl, whisk together flour, salt, cinnamon, and baking powder. Gradually add flour mixture to butter mixture, beating just until combined.
6. Spray a 9-inch round cake pan with baking spray with flour. Spoon large dollops (about 3 tablespoons each) of brownie batter into bottom of prepared pan, leaving space between each. Crumble and sprinkle snickerdoodle dough in between brownie batter. Top with any remaining brownie batter and snickerdoodle dough. Tap pan on counter to level top.
7. Bake until a wooden pick inserted in center comes out with a few crumbs, 30 to 35 minutes.
8. Meanwhile, for cinnamon sugar: In a small bowl, stir together sugar and cinnamon.
9. Remove brookie from oven, and immediately sprinkle with cinnamon sugar. Serve warm in pan, or let cool completely, and remove from pan.

FRENCH ONION BREAD

Makes 1 (9-inch) loaf

We're flipping the script on your favorite onion soup. This pillowy bread round combines sherry, thyme, and caramelized onions to impart the traditional French onion flavor while Gruyère brings cheesy decadence to the formula.

4¼ cups (531 grams) all-purpose flour, divided
¼ cup (50 grams) granulated sugar
2¼ teaspoons (7 grams) active dry yeast*
1 teaspoon (3 grams) kosher salt
½ cup (120 grams) whole milk
½ cup (120 grams) water
⅓ cup (76 grams) unsalted butter
¼ cup (60 grams) sour cream
1 large egg (50 grams)
Caramelized Onions (recipe follows)
½ cup (113 grams) unsalted butter, softened
2 tablespoons (4 grams) fresh thyme
8 ounces (227 grams) Gruyère cheese, shredded and divided

1. In the bowl of a stand mixer, whisk together 2 cups (250 grams) flour, sugar, yeast, and salt by hand.
2. In a medium saucepan, heat milk, ½ cup (120 grams) water, butter, and sour cream over medium heat until an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm milk mixture to flour mixture, and using the paddle attachment, beat at medium speed until combined. Add egg, beating until combined. With mixer on low speed, gradually add 2 cups (250 grams) flour, beating until combined.
3. Switch to the dough hook attachment. Beat at low speed until a soft, smooth, and somewhat sticky dough forms and pulls away from bowl, 9 to 10 minutes. Add up to remaining ¼ cup (31 grams) flour if dough is too sticky. Turn out dough onto a lightly floured surface, and shape into a smooth round.
4. Lightly oil a large bowl. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 45 minutes to 1 hour.
5. Spray a 9-inch round cake pan with cooking spray.
6. Lightly punch down dough. Cover and let stand for 5 minutes. Turn out dough onto a lightly floured surface, and roll into a 21x12-inch rectangle. In a small bowl, combine softened butter and thyme. Spread thyme butter onto dough, leaving a ½-inch border on one long side. Sprinkle and spread Caramelized Onions onto butter. Sprinkle 6 ounces (170 grams) cheese onto onions.
7. Starting with long side opposite border, roll dough into a log, pinching seam to seal. Place log seam side down, and cut in half lengthwise, leaving 1½ inches at one end. Turn halves cut sides up, and carefully twist dough pieces around each other; form into a circle. Place, cut sides up, in prepared pan. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed, about 30 minutes.
8. Position one oven rack in center and one at top of oven. Preheat oven to 350°F (180°C).
9. Bake on center rack for 30 minutes. Sprinkle remaining 2 ounces (57 grams) cheese on top, and bake until cheese is melted and golden brown and an instant-read thermometer inserted in center registers 190°F (88°C), 15 to 20 minutes more, placing a piece of foil on top rack of oven to prevent excess browning, if necessary. Let cool in pan for 20 minutes. Remove from pan. Serve warm or at room temperature.

**We used Red Star® Active Dry Yeast.*

Caramelized Onions

Makes 1 cup

¼ cup (57 grams) unsalted butter
2 pounds (908 grams) Vidalia onions, thinly sliced (about 8 cups)
1 teaspoon (3 grams) kosher salt
½ teaspoon (2 grams) granulated sugar
½ teaspoon (1 gram) ground black pepper
½ cup (120 grams) dry sherry

1. In a large Dutch oven, melt butter over medium heat. Add onion; cook, stirring occasionally, until softened, about 15 minutes. Add salt, sugar, and pepper; cook, stirring occasionally, until onion is deep golden brown, 30 to 40 minutes.
2. Increase heat to high. Add sherry; cook until most of liquid has evaporated. Transfer to a glass bowl, and let cool to room temperature.

BIRTHDAY BRIOCHE BUNS

Makes 8 buns

Sprinkles and icing complete the celebratory look and taste of these delightful rolls.

2⅓ cups (292 gams) all-purpose flour, divided
3 tablespoons (36 grams) granulated sugar
2¼ teaspoons (7 grams) instant yeast
1½ teaspoons (4.5 grams) kosher salt
⅓ cup plus 1 tablespoon (95 grams) warm whole milk (120°F/49°C to 130°F/54°C)
2 large eggs (100 grams), lightly beaten
1 teaspoon (4 grams) vanilla extract
6 tablespoons (84 grams) unsalted butter, room temperature
Pastry Cream (recipe follows)
1 large egg yolk (19 grams)
1 tablespoon (15 grams) water
Sugar Icing (recipe follows)
Garnish: sprinkles

1. In the bowl of a stand mixer fitted with the paddle attachment, combine 1⅓ cups (167 grams) flour, sugar, yeast, and salt. With mixer on low speed, slowly add warm milk, beating until combined. Add eggs and vanilla, and beat until combined, about 1 minute. Add remaining 1 cup (125 grams) flour, beating just until a shaggy dough forms.
2. Switch to the dough hook attachment, and beat at low speed until elastic, about 8 minutes. Add butter, 1 tablespoon (14 grams) at a time, beating just until combined after each addition (about 6 minutes total). Beat until a smooth and elastic dough forms, about 8 minutes. Turn out dough onto a lightly floured surface, and knead 4 to 5 times; shape into a smooth round.
3. Lightly oil a medium bowl. Place dough in bowl, turning to grease top. Cover with plastic wrap, and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 30 to 45 minutes. Lightly oil 2 (9-inch) round cake pans.
4. Lightly punch down dough. Cover and let stand for 5 minutes. Turn out dough onto a lightly floured surface, and divide into 8 pieces (76 grams each). Roll 1 piece into a smooth ball. Press flat, and roll into a 3-inch disk. (Keep remaining dough covered to prevent it from drying out.) Using a small rolling pin, roll edges thin, creating a 5-inch disk, keeping center thicker than edges.
5. Using a 1½-tablespoon spring-loaded scoop, scoop Pastry Cream, and place in center of disk. Fold disk in half over filling, pinching edges together. Gather and pinch edges toward center until well sealed. Place dough, seam side down, on work surface. Gently cup top of dough with your hand, and rotate 2 to 3 times to seal and create a smooth ball. (Check seam to make sure it is sealed.) Place in prepared pan. Repeat procedure with remaining dough and filling, placing 4 buns (not touching) in each pan. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed, about 30 minutes.
6. Preheat oven to 350°F (180°C).
7. In a small bowl, whisk together egg yolk and 1 tablespoon (15 grams) water. Brush each bun with egg wash.
8. Bake until golden and an instant-read thermometer inserted in side of bun registers 190°F (88°C), 14 to 18 minutes. Let cool in pans for 10 minutes. Remove from pans, and let cool completely on a wire rack.
9. Dip top of each bun in Sugar Icing, letting excess drip off before setting back down. Garnish with sprinkles, if desired. Serve immediately, or refrigerate until ready to serve.

Pastry Cream

Makes 1½ cups

1½ cups (360 grams) whole milk
½ cup (100 grams) granulated sugar, divided
½ vanilla bean, split lengthwise, seeds scraped and reserved
4 large egg yolks (74 grams)
2 tablespoons (16 grams) cornstarch
¼ teaspoon kosher salt
2 tablespoons (28 grams) unsalted butter

1. In a large saucepan, whisk together milk, ¼ cup (50 grams) sugar, and vanilla bean and reserved seeds. Heat over medium heat until steaming. Discard vanilla bean.
2. In a large bowl, whisk together egg yolks, cornstarch, salt, and remaining ¼ cup (50 grams) sugar. Gradually add warm milk mixture to egg yolk mixture, whisking constantly. Return mixture to saucepan, and cook over medium heat, whisking constantly, until thickened and mixture starts to boil. Cook, whisking constantly, for 3 minutes. Strain through a fine-mesh sieve into a large bowl. Stir in butter. Cover with a piece of plastic wrap, pressing wrap directly onto surface of Pastry Cream to prevent a skin from forming. Refrigerate until completely cool. (This can be made ahead of time; for a quick chill, place bowl in an ice bath.)

Sugar Icing

Makes 1¼ cups

2 cups (240 grams) confectioners' sugar
3 tablespoons (45 grams) whole milk

1. In a medium bowl, whisk together confectioners' sugar and milk until smooth. Use immediately.

BANANAS FOSTER UPSIDE-DOWN BANANA BREAD

Makes 1 (9-inch) loaf

In this showstopper, halved bananas are caramelized in brown sugar, rum, and vanilla bean paste and then covered with a luscious banana-packed batter. Once baked, it becomes the perfect blend of tender banana bread and aromatic, boozy bananas Foster.

- ¼ cup (57 grams) unsalted butter
- 1½ cups (330 grams) firmly packed dark brown sugar, divided
- 5 tablespoons (75 grams) dark spiced rum, divided
- 2 teaspoons (10 grams) banana liqueur (optional)
- 1 teaspoon (6 grams) vanilla bean paste*
- 1 teaspoon (1.5 grams) ground cinnamon, divided
- 3 firm large bananas (408 grams), halved lengthwise
- 2 cups (250 grams) all-purpose flour
- 2 teaspoons (10 grams) baking powder
- ½ teaspoon (1.5 grams) kosher salt
- 1 cup (227 grams) mashed banana (about 3 very ripe medium bananas)
- ½ cup (113 grams) unsalted butter, melted
- 2 large eggs (100 grams)
- ¼ cup (60 grams) whole milk
- ½ cup (57 grams) chopped walnuts

1. Preheat oven to 350°F (180°C). Spray sides of a 9-inch round cake pan with baking spray with flour.
2. In a medium saucepan, melt butter. Whisk in ½ cup (110 grams) brown sugar, and cook, stirring occasionally, until it starts to smell like caramel, 4 to 5 minutes. Slowly add 2 tablespoons (30 grams) rum and banana liqueur (if using); whisk until combined and smooth. Whisk in vanilla bean paste and ¼ teaspoon cinnamon. Pour into prepared pan. Place banana halves, cut side down, on top of caramel, cutting bananas to fit, if necessary.
3. In a medium bowl, whisk together flour, baking powder, and salt.
4. In a large bowl, whisk together mashed banana, melted butter, eggs, milk, remaining 1 cup (220 grams) brown sugar, remaining 3 tablespoons (45 grams) rum, and remaining ¾ teaspoon (1.5 grams) cinnamon. Whisk flour mixture into mashed banana mixture just until combined. Fold in walnuts. Pour into prepared pan on top of banana halves.
5. Bake until a wooden pick inserted in center comes out clean, 55 minutes to 1 hour. Let cool in pan for 5 minutes. Invert bread onto a rimmed serving platter. Serve warm or at room temperature.

**We used Heilala Vanilla Bean Paste.*

Craving another fun twist on banana bread? Visit *bakefromscratch.com*, and type "banana bread" into the search bar for more recipes.

BETTER WITH Bob's

FOLLOW US INTO THE MIND AND MILL OF BOB MOORE, THE MAVEN BEHIND BOB'S RED MILL, THE GOLD STANDARD OF ARTISAN FLOUR

BY KYLE GRACE MILLS
PHOTOGRAPHY BY
MARCY BLACKSHPSON

It's a rare sunny day in Milwaukie, Oregon, and 91-year-old Bob Moore is lamenting he didn't drive his 1931 Ford Model A convertible to the mill. He flashes a warm smile that feels intimately familiar—and if you're an ardent baker, it is. That very same smile marks every bag of Bob's Red Mill flours and grains, like a stamp of goodwill. Meeting Bob can feel like a surreal experience of seeing a beloved brand come to life. The cheerful white-bearded man who creates superior artisan flour is now a physical reality before you, complete with a tan driver's cap, silver-rimmed glasses, bolo tie, and signature Cardinal-red vest. More than a mere figurehead, Bob still puts in the diligent hours at his mill, ensuring the company he worked so hard to build more than four decades ago continues to put out the highest-quality flour and grains. Even at 91, his passion for flour burns as strongly as it did in 1978, when he founded Bob's Red Mill with his wife, Charlee. He's the man who brought gluten-free baking products to the mainstream market, who knew that bakers deserved quality flour for their devoted baking endeavors. But the dedicated man behind the mill has journeyed a winding path to his whole grain mission.

Bob lived many lives before becoming a master miller. He served in the military, worked as a mechanic, owned and operated a gas station, acted as a salesman at Sears & Roebuck and at JCPenney. Bob only found his way to milling through the baker in the family, his wife, Charlee. By the early 1960s, Charlee was hooked on the whole grain movement and quickly passed the bug to Bob. "I remember us buying some of our first whole-grain flour; the aroma was unlike anything I'd ever smelled before. I couldn't believe this was what it was always supposed to be like," he recalls.

Bob's Red Mill
WHOLE GRAIN FOODS
EVERY MEAL of THE DAY

This launched a brand-new era in the Moore kitchen, with whole-grain flour, seeds, and grains becoming a daily fixture of their diet. Bob fondly remembers the fresh whole wheat bread loaves Charlee would bake every week, four at a time. "There was nothing like cutting into one of those loaves hot from the oven, slapping a pat of butter in the middle, and waiting for it to melt." It wasn't all bread and butter with Charlee either. "There were cookies, of course. Had to keep us happy. I could eat a whole bowl of her cookie dough." While Charlee was baking, Bob would sit across from her and ask her questions about the baking process, how the yeast was reacting, what the texture of the dough was like, and when it would be ready for him to cut into. "There wasn't a thing we wouldn't talk about," he says.

Then came *the* book. In 1968, Bob was perusing the public library in Redding, California, when he happened upon *John Goffe's Mill*, a dreamy memoir by George Woodbury about revitalizing a dilapidated flour mill he inherited. "I've had many inexplicable things happen in my life—this is one of them," Bob shares. The narrative kindled in Bob an instant fascination with milling, which led to a lifelong dedication to studying it. To describe Bob's knowledge of milling as encyclopedic would be an understatement. He's spent the last 40 years accumulating information on the subject, both from books and from firsthand discussions with industry professionals. Eventually, Bob's newfound love for milling cross-pollinated with his commitment to a healthy, whole grain-rich lifestyle. He saw a business opportunity. Bob knew the beauty of stone milling as an ancient art is its simplicity. "All you need is a couple stones and then you need to turn them," he says with a laugh. Armed with facts and fire in the belly, Bob purchased his first millstones, storing them in his garage, with no idea where and when to start using them, only the knowledge that he'd need them in the future.

In 1973, Bob came across an empty Quonset hut, big enough to house his enormous millstones and lofty dreams. Piece by piece, with help from his family and friends, Bob turned the hut into a ragtag whole grain-milling operation, dubbed Moores' Flour Mill. "It's not as difficult as you think, especially if you apply yourself," Bob says. From 1974 to 1978, Bob ran the humble venture with his sons, eventually handing over the business while he and Charlee retired and headed to Oregon for seminary school. But serendipity struck again.

During one of their walks, the couple happened upon a derelict mill, empty and—as far as Bob was concerned—full of potential. That passion for milling, producing healthy and quality flour, was back again—in fact, it had probably never left. Bob began another bout of obsessive work, rebuilding and updating the mill into a functioning business, culminating in a bright red paint job that transformed it into the very first Bob's Red Mill. For 10 years, the mill grew steadily,

expanding production in 1982 by selling their wholesale products to Northwest grocery store institution Fred Meyer, including 16 kinds of flours, from buckwheat to graham to oat. It was up and up—until June 14, 1988. That day, "one of the worst of my life," Bob says, a fire razed the mill to the ground, the only salvageable equipment was the giant 2,000-pound millstones, which had been protected under piles of wheat.

The fire was a tragedy and could have been a debilitating one. Yet Bob was an indomitable entrepreneur with a willpower that often outmatched the obstacles. By the following year, Bob had found a new mill in Milwaukie, Oregon, a 50,000-square-foot industrial complex that was ready for fresh grain and fresh industry. Much like a forest fire offers a chance for rebirth, the fire of '88 had given Bob's Red Mill a chance for commercial expansion. By 1994, Bob's Red Mill products had attracted national retailers after being displayed at the Natural Products Expo. Bob's Red Mill would often demonstrate at these trade shows with a miniature grist mill how Bob was grinding grains the old-fashioned, natural way, with 1 pound of wheat becoming 1 pound of flour: no germ or endosperm removed, no bleaching, and no waste.

Soon, Bob became aware of the need for gluten-free products in the market and began learning how to make and process gluten-free flours that would change the baking game forever.

The modern era of Bob's Red Mill is much like the old one, placing quality over quantity. But now it's housed in a 325,000-square-foot manufacturing facility, complete with a store and visitor's center called the Whole Grain Store & Restaurant (see Go There on the opposite page). The mill needs this massive space to keep the three gluten-free facilities separate from the traditional gluten section, leading to zero contamination between gluten and non-gluten stations. Bob's Red Mill now offers more than 50 gluten-free products in its inventory, a variety unheard of in the business. In the gluten section of the mill, 1 pound of wheat still becomes almost exactly 1 pound of whole wheat flour, limiting unnecessary waste. Not a small feat when they're producing 2 million bags of Bob's Red Mill products a week. New equipment is initiated into the factory constantly, with the company keeping an eye on improving an already superlative product. Case in point, the brand-new resealable bags that hold many of their grains and seeds so they are easy to keep fresh and airtight even after you first open

Editor-in-Chief Brian Hart Hoffman joined Associate Editor Kyle Grace Mills for this amazing sit-down with Bob.

GO THERE

Tour the Mill
Bob's Red Mill is available for tours Monday through Friday, starting at 10 a.m.
13521 SE Pheasant Ct
Milwaukie, Oregon

Dine and Shop at the Whole Grain Store & Restaurant
The Whole Grain Store sells every Bob's Red Mill product currently available, plus a number of other branded items. You can also dine in and try a taste of one of the many baked goods and meals made from Bob's Red Mill products.

STORE HOURS
Monday through Saturday,
7 a.m.–6 p.m.
Closed Sunday

RESTAURANT HOURS
Monday through Saturday,
7 a.m.–3 p.m.
Closed Sunday

5000 SE International Way
Milwaukie, Oregon

them. Some things don't need changing. Bob still uses millstones that came from La Ferté-sous-Jouarre, France, where superior French buhr millstones have been produced since the first century. "And I'll tell you, since opening in 1978, I've never worn a mill out," Bob says. There may be other companies that do it faster, but never better.

On February 15, 2010, Bob's 81st birthday, the mill again changed forever, but not in the way it made flour. Bob announced to his 200 employees that Bob's Red Mill was entering into an ESOP (Employee Stock Ownership Plan), an opportunity for his workers to receive stock shares in the company. At the start of the program, one-third of the company was owned by its employees. Today, that percentage is up to two-thirds, and in a short while, Bob hopes the business will be 100% employee-owned. At the heart of Bob's decision for the ESOP is preservation of a legacy through investment in the people who helped him build it. It's optimistic insurance that his life's work doesn't stop with him.

Bob remains a force of nature in the mill. He holds court in an office that displays the many passions of a still vivacious mind. Technically precise model airplanes, blimps, and hot air balloons hang from the ceiling, a visual representation of Bob's interest in aviation. The bookcases are packed and stacked with milling textbooks, scientific health studies, and cookbooks. On the walls are hundreds of photos, mostly of Bob and his many milestones—you can spot Martha Stewart and Julia Child in his collection of celebrity shots—but also of Charlee, his late wife and most beloved home baker. Charlee passed away in 2018, but the "First Lady of Whole Grains" is still very much present at the mill in the photos that line the walls, in the quality of the flour, and in Bob's frequent reminiscing.

When not in his office, you can occasionally spot Bob playing piano near the downstairs mills. Or you might find him whistling while he walks about the headquarters, greeting most employees by name, and always taking the time to stop and ask questions. He's what you'd expect—and hope—he'd be like based on the company he built. It's a sweet assurance. Because when you buy a bag of Bob's Red Mill flour, you're buying Bob's philosophy: honest work and a quality product lead to better baking.

ADVERTISING

Do-It-All Dough

better BAKING ACADEMY

with Bob's Red Mill®

To Your Good Health®

Bob Moore

AN EMPLOYEE-OWNED COMPANY

INTRO LESSON ON THE BETTER BAKING ACADEMY WITH BOB'S RED MILL: DO-IT-ALL DOUGH

Bob's Red Mill is the official flour of the *Bake from Scratch* test kitchen and our partner in an amazing one-year baking education program. For success in the kitchen, using premium flour is vital when creating delicious baked goods. But it's also crucial to master some essential baking techniques. We joined forces with Bob's Red Mill to ensure you have both key ingredients for success through the Better Baking Academy. At the start of each month, bakers will receive a custom baking lesson. Each module features a crave-worthy recipe with a corresponding tutorial videos and step-by-step images that break down every technique in the recipe. In January, we kicked off the first module with our Do-It-All Dough, a versatile enriched dough that can go sweet or savory, depending on the baker's whim, powered with Bob's Red Mill Organic All-Purpose Flour!

DO-IT-ALL DOUGH

Makes enough for 12 rolls

This flexible enriched dough will become the most trusted recipe in your bread repertoire. Luxuriously rich with milk, butter, an egg, and just a dash of sugar, our Do-It-All Dough can become the tender base for both Almond Cream Rolls and Garlic Herb Clover Rolls.

- **3¾ cups (469 grams) Bob's Red Mill Organic All-Purpose Flour, divided**
- **2 tablespoons (24 grams) granulated sugar**
- **1 tablespoon (9 grams) kosher salt**
- **1 (0.25-ounce) package (7 grams) active dry yeast**
- **½ cup (120 grams) whole milk**
- **½ cup (120 grams) water**
- **⅓ cup (76 grams) unsalted butter**
- **1 large egg (50 grams), room temperature**

1. In the bowl of a stand mixer fitted with the paddle attachment, combine 1½ cups (188 grams) flour, sugar, salt, and yeast.

2. In a medium saucepan, heat milk, ½ cup (120 grams) water, and butter over medium heat until an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm milk mixture to flour mixture, and beat at medium speed until combined. Add egg, beating until combined. With mixer on low speed, gradually add 2 cups (250 grams) flour, beating just until a shaggy dough comes together and stopping to scrape sides of bowl.

3. Switch to the dough hook attachment. Beat at low speed until a soft, somewhat sticky dough forms, 6 to 7 minutes, stopping to scrape dough hook and sides of bowl. Add up to remaining ¼ cup (31 grams) flour, 1 tablespoon (8 grams) at a time, if dough is too sticky. Turn out dough onto a lightly floured surface, and shape into a smooth round.

4. Lightly oil a large bowl. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 40 minutes to 1 hour.

THE WINDOWPANE TEST: Pinch or cut—but don't tear, because this damages the gluten strands—a small, golf ball-size piece of dough. Then gently and slowly pull and rotate the dough out from the center. If the dough is ready, you will be able to stretch it until it's thin and translucent. If it fails to hold during the stretch, give your dough another minute of work and then test again. If it is too hard to stretch, it's been overmixed. (Read on for how to check for overproofed dough using the Finger Dent Test.)

THE FINGER DENT TEST: After your dough has rested for 40 minutes to 1 hour, lightly flour the surface of the dough, and gently press your finger about ½ inch into the surface. If your dough has properly fermented, you should be able to watch the dough spring back slightly but still show an indentation. If the dent disappears, the dough is underproofed and needs more time. If the indentation stays completely, you've overproofed the dough. Apply this method for the rise right before the shaping to ensure your dough has the perfect flavor and texture.

ADVERTISING

ALMOND CREAM ROLLS

Makes 12 rolls

Now for a little sugar. With the Do-It-All Dough as its swirling base, these almond cream-filled delights show off the sweet versatility of the dough.

- **3 tablespoons (42 grams) unsalted butter, softened**
- **¼ cup (50 grams) granulated sugar**
- **⅔ cup (64 grams) Bob's Red Mill Super-Fine Natural Almond Flour**
- **1 large egg (50 grams), separated**
- **⅛ teaspoon almond extract**
- **¼ cup (31 grams) Bob's Red Mill Organic All-Purpose Flour**
- **1 tablespoon (6 grams) ground cinnamon**
- **⅛ teaspoon kosher salt**
- **Do-It-All Dough (recipe on page 78)**
- **1 tablespoon (15 grams) whole milk**
- **Almond Cream Cheese Glaze (recipe follows)**

1. Preheat oven to 350°F (180°C). Line a rimmed quarter (13x9-inch) baking sheet with parchment paper. Spray sides with cooking spray.

2. In a medium bowl, beat butter and sugar with a mixer at medium speed until fluffy, about 1 minute. Beat in almond flour until combined. With mixer on low speed, add egg white and almond extract, beating until combined. Beat in flour, cinnamon, and salt. Refrigerate almond cream until ready to use.

3. Punch down Do-It-All Dough, and let stand for 5 minutes. Turn out dough onto a lightly floured surface, and roll into an 18x11-inch rectangle. Using a small offset spatula, spread almond cream onto dough, leaving a ½-inch border on one long side. Starting with opposite long side, roll up dough, jelly roll style. Gently shape log to 18 inches long and even thickness, if necessary. Using a serrated knife dipped in flour, cut log into 12 slices (about 1½ inches thick), trimming ends if needed. Tuck ends of rolls under, and place, tucked-end down, on prepared pan, leaving even space between rolls. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed, 20 to 30 minutes.

4. In a small bowl, whisk together egg yolk and milk. Brush tops and sides of rolls with egg wash.

5. Bake until golden brown and an instant-read thermometer inserted in center registers 190°F (88°C), 14 to 16 minutes. Let cool for 5 minutes. Spread Almond Cream Cheese Glaze onto warm rolls. Serve warm or at room temperature.

Almond Cream Cheese Glaze

Makes ¾ cup

- **6 ounces (170 grams) cream cheese, softened**
- **¼ cup (30 grams) confectioners' sugar**
- **1 tablespoon (15 grams) whole milk**
- **⅛ teaspoon kosher salt**
- **⅛ teaspoon almond extract**

1. In a medium bowl, beat cream cheese until smooth, about 1 minute. Add confectioners' sugar and all remaining ingredients, and beat until smooth.

ADVERTISING

Punch down the dough to remove excess air. Then let it stand for 5 minutes allowing the gluten to relax. These steps make it easier to shape and roll out.

When rolling out the dough, preshape it into a rectangle and then roll out into a larger rectangle, rolling from the center to the corners to keep your corners sharp. Use your hands and eyes to look for even thickness throughout the dough. Use a ruler to check your dimensions.

When spreading the almond cream onto the dough, leave a ½-inch border on one long side. When you roll up the dough into a tight spiral, this border will allow the dough to form an airtight seal.

Once you roll up the dough, make sure you take the time to double-check that it is at least 18 inches long and even in thickness. If it is slightly longer than 18 inches or if the ends are not level or even, trim the dough to get it to the right size.

We use a ruler to score (or mark) the dough at 1½-inch intervals so we can make even cuts. We use a sharp serrated knife for cutting because its jagged edges more easily cut through the roll without pushing out the filling.

Always cut using a knife dipped in flour. Place your flour on the counter so you can easily place your knife in it as needed. As you cut, don't press down too hard. Instead, let the blade do the work so you don't smush the dough.

Once the dough is cut, take the end seam of each roll, tuck it in under the roll, and press the roll, tucked-end down, on the prepared pan. This adds height to the roll and can help the center pop up into a scroll.

When placing the rolls on the pan, leave enough space for them to proof. You don't want them to double in size here, only puff up about 66% to 75%. Conduct the finger dent test in an inconspicuous place (see tutorial on page 78) to check for proper proofing.

better BAKING ACADEMY

JOIN THE BETTER BAKING ACADEMY!

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Buttercream Blitz

MASTER THREE DIFFERENT STYLES OF BUTTERCREAM WITH FROSTING CONNOISSEUR ERIN CLARKSON OF *CLOUDY KITCHEN*

PHOTOGRAPHY BY HECTOR SANCHEZ / RECIPE DEVELOPMENT AND FOOD STYLING BY ERIN CLARKSON

When it comes to frosting, buttercream is a baker's best friend. Rich, creamy, and sugary, it's silk on the tongue, yet stiff enough to hold. It's the structural "glue" that holds your sweet masterpiece together and the finishing touch that makes it look artful. There are numerous styles of buttercream, but here, we cover three of the most important: American, Swiss meringue, and German. A master vanilla bean cake, twirled up with various stir-ins, pairs beautifully with each frosting. Read on for incisive tips, visual tutorials, and incredible layer cake-frosting combos and designs that will have you dreaming of piping and swirling.

BUTTERCREAM 101

USE ROOM TEMPERATURE INGREDIENTS.

Eggs will whip up better, and additional flavoring ingredients will maintain the texture of the finished buttercream.

PAY ATTENTION TO YOUR BUTTER.

It should be soft enough to break off pieces, but not overly greasy on the exterior. If it's too soft, butter is more likely to curdle and separate when being incorporated. However, if your butter is too cold, your mixture will look lumpy. To fix this, remove about ½ cup of the buttercream and microwave in 10-second intervals until warm. Add back to the mixer bowl, and whip to combine. The warmth should help the butter to incorporate.

ALAS, SEPARATION HAPPENS.

Swiss meringue and German buttercream can look separated, soupy, or curdled during the mixing process. If this happens to you, don't fret. Continued vigorous mixing usually solves this, so continue to add in all the butter and then leave the mixer going for a few minutes to let it come together.

STORE IT RIGHT.

Buttercream can be made ahead and refrigerated for up to 1 week in an airtight container. Let it come to room temperature and briefly rewhip before using.

PIPING PERFECTION

With my go-to piping tips, the French star tip and the open star tip, you can create a wide range of frosting finishes. When piping frosting, do not fill the piping bag more than halfway. Hold the top of the bag in your dominant hand—this will be your squeezing hand—and let your nondominant hand steer the bag. Get multiple tips in the same size so you don't have to switch out tips if piping different colors.

OPEN STAR TIP
(such as Wilton 1M)
is perfect for piped
borders, rosettes, and
ruffled points on top of
cakes.

FRENCH STAR TIP
(such as Ateco #866)
is great for stars and
shell borders.

MAKE YOUR POINT

Using a French star tip to do a finish such as this one is one of my favorite ways to finish a cake. Starting at the top of the cake, begin adding little stars of frosting to cover the surface.

Hold the piping bag directly above where you want to apply the buttercream, and squeeze gently to release it. Stop applying pressure to the bag once your star is almost finished, and pull away quickly so the frosting comes to a nice closed point at the top.

Move onto the sides of the cake. I find it less time-consuming to apply the stars ½ inch apart at first and then go back to fill in the smooth space with more until the entire cake is covered.

AMERICAN BUTTERCREAM

Butter + confectioners' sugar + heavy whipping cream or milk

Probably the easiest buttercream to master, American buttercream is made by creaming butter with confectioners' sugar until the mixture is spreadable. Cream or milk help give it a silky texture, but it's still firmer and thicker than most other buttercreams. American buttercream doesn't hold up very well in warmer temperatures and is best used on the day it is made. If you are not working with it, place a piece of plastic wrap directly against the surface to prevent a crust from forming.

CHOCOLATE CHIP CAKE WITH CHOCOLATE AMERICAN BUTTERCREAM

Makes 1 (8-inch) cake

I love to jazz up a recipe a little by adding chocolate chips, and dark chocolate pairs so perfectly with the vanilla cake. I finished the cake off with Chocolate American Buttercream, which is fudgy and luscious from the high ratio of heavy cream whipped into it. It pipes into the most perfect points on the outside of the cake.

- **1¼ cups (300 grams) whole milk**
- **4 large eggs (200 grams), room temperature**
- **½ cup (120 grams) full-fat Greek yogurt**
- **2 large egg yolks (37 grams), room temperature**
- **2 teaspoons (12 grams) vanilla bean paste**
- **4¾ cups plus 1 tablespoon (602 grams) all-purpose flour**
- **2¼ cups (450 grams) granulated sugar**
- **3¼ teaspoons (16.25 grams) baking powder**
- **½ teaspoon (1.5 grams) kosher salt**
- **1½ cups (340 grams) unsalted butter, cubed and softened**
- **1½ cups (255 grams) 60% cacao bittersweet chocolate chips (see Notes), roughly chopped**
- **2 recipes Chocolate American Buttercream (recipe follows) (see Notes)**
- **Garnish: sprinkles***

1. Preheat oven to 350°F (180°C). Butter and flour 3 (8-inch) round cake pans; line bottom of pans with parchment paper.
2. In a medium bowl, whisk together milk, eggs, yogurt, egg yolks, and vanilla bean paste.
3. In the bowl of a stand mixer fitted with the paddle attachment, beat flour, sugar, baking powder, and salt at low speed just until combined. With mixer on low speed, add butter, 1 cube at a time, beating until well combined after each addition. (Mixture should look like sand.) Add half of milk mixture, beating just until combined. Add remaining milk mixture, and beat at medium speed just until combined. Fold batter using a rubber spatula to ensure that no dry ingredients remain. Fold in chocolate chips until combined. Divide batter among prepared pans.
4. Bake until springy to the touch and a wooden pick inserted in center comes out clean, 35 to 40 minutes. Let cool in pans for 15 minutes. Remove from pans, and let cool completely on wire racks.
5. Place 1 cake layer on a cake turntable. (To help hold cake in place, smear about 1½ teaspoons Chocolate American Buttercream onto center of turntable before adding first cake layer.) Spread ¾ cup (153 grams) Chocolate American Buttercream on cake layer. Top with second cake layer, pressing very lightly to secure, and seal edge where cake layers meet with a thin layer of buttercream. Spread ¾ cup (153 grams) buttercream on second cake layer, and top with remaining cake layer. (I like to add this one upside down to give a nice smooth top.) Apply a thin layer of buttercream to top and sides of cake, smoothing with an offset spatula or icing scraper. Refrigerate until crumb coat is set, 20 to 30 minutes. Transfer any remaining buttercream to a piping bag fitted with a French star tip (Ateco #866).
6. Make a second batch of Chocolate American Buttercream, and transfer to piping bag. (Do not fill piping bag too full or it will be hard to pipe; keep remaining buttercream covered.) Pipe buttercream all over outside of cake, refilling piping bag as needed. Garnish with sprinkles, if desired. Refrigerate until ready to serve. Let stand at room temperature for 1 hour before serving. Refrigerate in an airtight container for up to 1 week.

**We used Layer Cake Shop Pastel Sequin Sprinkles, available at* layercakeshop.com.

Notes: *Finely chopped chocolate will also work.*

Because this cake's frosting design requires a larger amount of buttercream, you'll make two batches—the first for the crumb coat and stacking, reserving the rest, and the second to add to the first batch for covering the outside of the cake.

Chocolate American Buttercream

Makes 5 cups

- **1½ cups (340 grams) unsalted butter, softened**
- **1½ cups (128 grams) Dutch process cocoa powder**
- **5¾ cups (690 grams) confectioners' sugar, sifted**
- **¾ cup plus 2 tablespoons (210 grams) heavy whipping cream**
- **1 teaspoon (3 grams) kosher salt**
- **1 teaspoon (6 grams) vanilla bean paste**

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and cocoa at low speed until well combined. Add confectioners' sugar, 1 cup (120 grams) at a time, alternately with cream, 1 tablespoon (15 grams) at a time, beating just until combined after each addition. Add salt and vanilla bean paste. Increase mixer speed to medium-high, and beat until smooth, about 1 minute. Increase mixer speed to high, and beat until soft and spreadable. (See Note.) Reduce mixer speed to low, and beat for 1 to 2 minutes to release any air bubbles. Use immediately, or cover with a piece of plastic wrap, pressing wrap directly onto surface of buttercream, until ready to use.

Note: *You want the texture of this to be fluffy and easy to pipe. Add 1 to 2 teaspoons additional heavy whipping cream if needed to get it to the right consistency for piping.*

GERMAN BUTTERCREAM

Butter + pastry cream

This lesser-known style of buttercream has a gorgeous yellow tint and is softer than most and especially light in texture and taste. Because you start with pastry cream, it's easy to infuse the milk with a variety of flavors, like tea, coffee, or herbs.

EARL GREY LAYER CAKE WITH VANILLA BEAN GERMAN BUTTERCREAM

Makes 1 (8-inch) cake

This cake is delicately flavored with Earl Grey tea. I finished the cake with a simple textured edge and some decorative piping on top.

- **2⅓ cups (560 grams) whole milk**
- **½ cup plus 1 tablespoon (54 grams) loose-leaf Earl Grey tea**
- **4 large eggs (200 grams), room temperature**
- **½ cup (120 grams) full-fat Greek yogurt**
- **2 large egg yolks (38 grams), room temperature**
- **2 teaspoons (12 grams) vanilla bean paste**
- **4¾ cups plus 1 tablespoon (602 grams) all-purpose flour**
- **2¼ cups (450 grams) granulated sugar**
- **3¼ teaspoons (16.25 grams) baking powder**
- **½ teaspoon (1.5 grams) kosher salt**
- **1½ cups (340 grams) unsalted butter, cubed and softened**
- **Vanilla Bean German Buttercream (recipe follows)**

1. In a small saucepan, heat milk over medium heat just until bubbles form around edges of pan. (Do not boil.) Remove from the heat, and add tea; cover and steep for 20 minutes. Strain through a fine-mesh sieve into a small bowl, pressing down on tea leaves to extract as much liquid as possible; discard solids. Let cool to room temperature.
2. Preheat oven to 350°F (180°C). Butter and flour 3 (8-inch) round cake pans; line bottom of pans with parchment paper.
3. In a medium bowl, whisk together 1¼ cups (330 grams) Earl Grey milk, eggs, yogurt, egg yolks, and vanilla bean paste.
4. In the bowl of a stand mixer fitted with the paddle attachment, beat flour, sugar, baking powder, and salt at low speed just until combined. With mixer on low speed, add butter, 1 cube at a time, beating until well combined. (Mixture should look like sand.) Add half of milk mixture, beating just until combined. Add remaining milk mixture, and beat at medium speed just until combined. Fold batter using a rubber spatula to ensure that no dry ingredients remain. Divide batter among prepared pans.
5. Bake until springy to the touch and a wooden pick inserted in center comes out clean, 35 to 40 minutes. Let cool in pans for 15 minutes. Remove from pans, and let cool completely on wire racks.
6. Place 1 cake layer on a cake turntable. (To help hold cake in place, smear about 1½ teaspoons Vanilla Bean German Buttercream onto center of turntable before adding first cake layer.) Spread 1 cup (184 grams) Vanilla Bean German Buttercream onto cake layer. Top with second cake layer, pressing very lightly to secure, and seal edge where cake layers meet with a thin layer of buttercream. Spread 1 cup (184 grams) buttercream on second cake layer, and top with remaining cake layer. (I like to add this one upside down to give a nice smooth top.) Apply a thin layer of buttercream to top and sides of cake, smoothing with an offset spatula or icing scraper. Refrigerate until crumb coat is set, 20 to 30 minutes.
7. Spread Vanilla Bean German Buttercream in a thick, smooth layer on top and sides of cake. Create a pattern by holding an offset spatula against sides of cake and rotating the turntable, slowly moving spatula up. Smooth off top edge.
8. Place remaining buttercream in a piping bag fitted with a French star tip (Ateco #866). Pipe a shell design or your desired design on the top of the cake. Refrigerate until ready to serve. Let stand at room temperature for 1 hour before serving. Refrigerate in an airtight container for up to 1 week.

VANILLA BEAN GERMAN BUTTERCREAM

Makes 10 cups

- **1⅔ cups (333 grams) granulated sugar**
- **4 tablespoons plus 1 teaspoon (35 grams) cornstarch**
- **3 large eggs (150 grams), room temperature**
- **3 large egg yolks (56 grams), room temperature**
- **1 teaspoon (3 grams) kosher salt**
- **2¼ cups plus 2 tablespoons (570 grams) whole milk**
- **3 teaspoons (18 grams) vanilla bean paste (see Note)**
- **4½ cups (1,021 grams) unsalted butter, cubed and softened**

1. In a medium bowl, whisk together sugar and cornstarch. Add eggs, egg yolks, and salt, whisking to combine.
2. In a medium saucepan, heat milk and vanilla bean paste over low heat just until bubbles form around edges of pan. (Do not boil.) Pour half of hot milk mixture into sugar mixture, whisking constantly. Whisk until well combined; return mixture to saucepan, and heat over medium heat, whisking constantly, until it begins to bubble. It will thicken quickly. Once it has thickened, cook for 1 minute. Pour into a shallow container or the bowl of a stand mixer, and cover with a piece of plastic wrap, pressing wrap directly onto surface of pastry cream to prevent a skin from forming. Refrigerate for at least 4 hours or preferably overnight. (If you need to speed this process up, place pastry cream in a bowl, and place bowl in an ice bath. Stir frequently.)
3. In the bowl of a stand mixer fitted with the whisk attachment, beat pastry cream at medium speed until creamy and smooth. Add butter, a few cubes at a time, beating until well combined after each addition. (Mixture may look curdled at some point, but it will come together.) Switch to the paddle attachment, and beat at low speed for 2 to 3 minutes to help release any air bubbles. Store in an airtight container until ready to use. If refrigerating, let stand at room temperature to warm slightly, and rewhip until smooth before using.

Note: *The vanilla flavor in this buttercream comes from vanilla bean paste, which also gives the buttercream little black flecks of vanilla bean seeds. Vanilla extract will work well, too.*

PRO TIP

Make sure that you leave enough time for the pastry cream in the German buttercream to cool. You can do this by making it in advance (up to 2 days), or cool it quickly by placing it in a shallow dish or rimmed baking sheet, pressing plastic wrap directly onto the surface, and then refrigerating it, stirring occasionally. The larger surface area will help it cool more quickly. Alternatively, you can place the bowl of pastry cream in an ice bath and stir occasionally until cool.

RING AROUND THE LAYER CAKE

Start on the outermost edge of the cake and pipe a shell design. Hold tip at an angle, with the tip pointing toward the middle. Using even pressure on piping bag, form a shell shape by making a smooth motion with your wrist to pipe buttercream toward outer edge and then back toward the center on itself as you release pressure.

Create a ring of smaller stars piped directly in front of each piped shell on the outer edge. Hold your piping bag straight up and down above the cake, and gently apply pressure to pipe. Finish by releasing your grip and pulling up slightly.

Hold piping tip at an angle, with tip pointing down. Form a shell shape by piping the buttercream up and over onto itself and then giving it a little tail. Finish the shape by releasing your grip on the piping bag. Pipe the following shell over the end of the previous one to give it a seamless finish.

OMBRÉ ALL DAY

Use an offset spatula to create an ombré effect by spreading the bottom one-third of the cake with the dark pink Raspberry Swiss Meringue Buttercream.

Then coat the middle with the light pink Raspberry Swiss Meringue Buttercream, and the top one-third and top of the cake with the reserved white buttercream.

Do a few passes with a cake scraper to blend the colors, adding more buttercream where needed to help blend and fill in any patches. Use a clean offset spatula to create swoops and swirls on the side of the cake to give texture.

PRO TIP

When you pipe frosting on the top of the cake, fill the piping bag with the remaining pink and white frosting. This will create a pretty two-tone effect on each ruffle. Hold your piping bag directly over the top of the cake, and pipe around the perimeter. No need to move your hand to create the swirl effect as you pipe—the star tip will create the ruffles for you.

SWISS MERINGUE BUTTERCREAM

Butter + Swiss meringue

Swiss meringue buttercream is quick and easy to make, holds up well in warmer temperatures, and is best for piping intricate frosting designs. Because of its light texture, this style is great for building and frosting layer cakes. It's also whiter than other styles, so it's the best option if you're adding color to your frosting.

VANILLA AND RASPBERRY CAKE WITH OMBRÉ RASPBERRY SWISS MERINGUE BUTTERCREAM

Makes 1 (8-inch) cake

An ombré finish is always beautiful. The cake has raspberries baked into it, and is finished with a Swiss meringue buttercream, which is colored and flavored with freeze-dried raspberries.

- **1¼ cups (300 grams) whole milk**
- **4 large eggs (200 grams), room temperature**
- **½ cup (120 grams) full-fat Greek yogurt**
- **2 large egg yolks (37 grams), room temperature**
- **2 teaspoons (12 grams) vanilla bean paste**
- **4¾ cups plus 1 tablespoon (602 grams) all-purpose flour**
- **2¼ cups (450 grams) granulated sugar**
- **3¼ teaspoons (16.25 grams) baking powder**
- **½ teaspoon (1.5 grams) kosher salt**
- **1½ cups (340 grams) unsalted butter, cubed and softened**
- **3 cups (390 grams) fresh or frozen raspberries (see Note)**
- **Raspberry Swiss Meringue Buttercream (recipe follows)**

1. Preheat oven to 350°F (180°C). Butter and flour 3 (8-inch) round cake pans; line bottom of pans with parchment paper.
2. In a medium bowl, whisk together milk, eggs, yogurt, egg yolks, and vanilla bean paste.
3. In the bowl of a stand mixer fitted with the paddle attachment, beat flour, sugar, baking powder, and salt at low speed just until combined. With mixer on low speed, add butter, 1 cube at a time, beating until well combined. (Mixture should look like sand.) Add half of milk mixture, beating just until combined. Add remaining milk mixture, and beat at medium speed just until combined. Fold batter using a rubber spatula to ensure that no dry ingredients remain. Divide batter among prepared pans. Arrange raspberries evenly on top of each cake, pressing a few slightly into the batter. (This will help to distribute them more evenly throughout the cake.)
4. Bake until springy to the touch and a wooden pick inserted in center comes out clean, 35 to 40 minutes. Let cool in pans for 15 minutes. Remove from pans, and let cool completely on wire racks. (Once cool, wrap tightly in plastic wrap if not using immediately.)
5. Place 1 cake layer on a cake turntable. (To help hold cake in place, smear about 1½ teaspoons Raspberry Swiss Meringue Buttercream onto center of turntable before adding first cake layer.) Spread 1 cup (160 grams) light pink Raspberry Swiss Meringue Buttercream on cake layer. Top with second cake layer, pressing very lightly to secure, and seal edge where cake layers meet with a thin layer of light pink buttercream. Spread 1 cup (160 grams) light pink buttercream on second cake layer, and top with remaining cake layer. (I like to add this one upside down to give a nice smooth top.) Apply a thin layer of light pink buttercream to top and sides of cake, smoothing with an offset spatula or icing scraper. Refrigerate until set, 20 to 30 minutes.
6. To create an ombré effect, spread bottom one-third of cake with dark pink Raspberry Swiss Meringue Buttercream, middle one-third with light pink buttercream, and top one-third and top of cake with white buttercream. Using a cake scraper pressed lightly against buttercream, blend colors, adding more where needed to help blend and fill in any patches. Using an offset spatula, add swoops and swirls to sides of cake to give texture.
7. Place remaining buttercream (both pink and white—this will create a pretty swirl effect) in a piping bag fitted with an open star tip (Wilton 1M). Pipe buttercream on top of cake as desired. Refrigerate until ready to serve. Let stand at room temperature for 1 hour before serving. Refrigerate in an airtight container for up to 1 week.

Note: *You can use either fresh or frozen raspberries in this recipe. If using frozen, let thaw on paper towel to absorb extra moisture before using. Adding them to the batter at the end ensures they won't sink and burn at the edges of the pan. If you are using frozen, the berries may weep a little juice into the batter as they bake.*

Raspberry Swiss Meringue Buttercream

Makes about 9 cups

- **8 large egg whites (240 grams)**
- **2 cups (400 grams) granulated sugar**
- **1 teaspoon (3 grams) kosher salt**
- **2 teaspoons (12 grams) vanilla bean paste**
- **4 cups (908 grams) cold unsalted butter, cubed**
- **14 tablespoons (70 grams) powdered freeze-dried raspberries (see Note), divided**
- **Pink gel food coloring (optional)**

1. In the bowl of a stand mixer, whisk together egg whites, sugar, and salt by hand. Place bowl over a saucepan of simmering water. Cook, whisking constantly, until an instant-read thermometer registers 160°F (71°C) and sugar is dissolved.
2. Carefully return bowl to stand mixer. Using the whisk attachment, beat at high speed until white and fluffy, 5 to 6 minutes. Add cold butter, 1 cube at a time, beating until combined after each addition. (Mixture may look curdled at this point, but it will come together.) Beat at high speed for 3 minutes. Beat in vanilla bean paste. Transfer 1¼ cups (200 grams) buttercream to a small bowl, and set aside. (This will be your white buttercream for the ombré effect.)
3. Add 10 tablespoons (50 grams) raspberry powder to remaining buttercream, and beat until combined.
4. Transfer 1¼ cups (200 grams) of buttercream to another small bowl. Stir in remaining 4 tablespoons (20 grams) raspberry powder and a few drops of food coloring (if using). Use immediately.

Note: *To make powdered freeze-dried raspberries, place 3 ounces (85 grams) freeze-dried raspberries in the work bowl of a food processor, and process until they are a fine powder.*

Rather than the traditional creaming method (mixing the butter and sugar together before adding other ingredients), these cake recipes call for a reverse-creaming method. The dry ingredients and sugar are mixed together first before the butter and liquid ingredients. The reverse-creaming method minimizes gluten formation, resulting in a finer crumb that's tight and springy without being too dense.

VANILLA BEAN CAKE WITH LEMON CURD AND TORCHED SWISS MERINGUE

Makes 1 (8-inch) cake

Swiss meringue buttercream is used to assemble this cake, and the frosting around the perimeter acts as a seal to prevent the Lemon Curd from leaking out.

- **1¼ cups (300 grams) whole milk**
- **4 large eggs (200 grams), room temperature**
- **½ cup (120 grams) full-fat Greek yogurt**
- **2 large egg yolks (38 grams), room temperature**
- **2 teaspoons (12 grams) vanilla bean paste**
- **4¾ cups plus 1 tablespoon (602 grams) all-purpose flour**
- **2¼ cups (450 grams) granulated sugar**
- **3¼ teaspoons (16.25 grams) baking powder**
- **½ teaspoon (1.5 grams) kosher salt**
- **1½ cups (340 grams) unsalted butter, cubed and softened**
- **Vanilla Swiss Meringue Buttercream (recipe follows)**
- **Lemon Curd (recipe follows)**
- **Swiss Meringue (recipe follows)**

1. Preheat oven to 350°F (180°C). Butter and flour 3 (8-inch) round cake pans; line bottom of pans with parchment paper.
2. In a medium bowl, whisk together milk, eggs, yogurt, egg yolks, and vanilla bean paste.
3. In the bowl of a stand mixer fitted with the paddle attachment, beat flour, sugar, baking powder, and salt at low speed just until combined. With mixer on low speed, add butter, 1 cube at a time, beating until well combined. (Mixture should look like sand.) Add half of milk mixture, beating just until combined. Add remaining milk mixture, and beat at medium speed just until combined. Fold batter using a rubber spatula to ensure that no dry ingredients remain. Divide batter among prepared pans.
4. Bake until springy to the touch and a wooden pick inserted in center comes out clean, 35 to 40 minutes. Let cool in pans for 15 minutes. Remove from pans, and let cool completely on wire racks. (Once cool, wrap tightly in plastic wrap if not using immediately.)
5. Place ½ cup (80 grams) Vanilla Swiss Meringue Buttercream in a piping bag fitted with a medium round tip (Ateco #805).
6. Place 1 cake layer on a cake turntable. (To help hold cake in place, smear about 1½ teaspoons buttercream onto center of turntable before adding first cake layer.) Spread 1 cup (160 grams) Vanilla Swiss Meringue Buttercream on cake layer; pipe a ring of buttercream around outside edge of cake layer. Fill buttercream ring with ½ cup (140 grams) Lemon Curd. Top with second cake layer, pressing very lightly to secure, and seal edge where cake layers meet with a thin layer of buttercream. Spread 1 cup (160 grams) buttercream on second cake layer; pipe a ring of buttercream around outside edge, and fill buttercream ring with ½ cup (140 grams) Lemon Curd. Top with remaining cake layer. (I like to put the top cake layer upside down to ensure that the top of the cake is flat.) Return buttercream in piping bag to bowl with remaining buttercream. Apply a thin layer of buttercream to top and sides of cake, smoothing with an offset spatula or icing scraper. Refrigerate until crumb coat is set, 30 to 45 minutes.
7. Using an offset spatula, spread Swiss Meringue on top and sides of cake, adding swoops and texture as desired. (Make sure cake is cold before applying meringue.) Using a kitchen torch, carefully brown meringue. (See Note.) Refrigerate in an airtight container for up to 1 week.

Note: *The Swiss Meringue is best added and torched as close to serving as possible.*

Vanilla Swiss Meringue Buttercream

Makes about 4½ cups

- **4 large egg whites (120 grams)**
- **1 cup (200 grams) granulated sugar**
- **½ teaspoon (1.5 grams) kosher salt**
- **2 cups (454 grams) cold unsalted butter, cubed**
- **1 teaspoon (6 grams) vanilla bean paste**

1. In the bowl of a stand mixer, whisk together egg whites, sugar, and salt by hand. Place bowl over a saucepan of simmering water. Cook, whisking constantly, until an instant-read thermometer registers 160°F (71°C) and sugar is dissolved.
2. Carefully return bowl to stand mixer. Using the whisk attachment, beat at high speed until white and fluffy, 5 to 6 minutes. Add cold butter, 1 cube at a time, beating until combined after each addition. (Mixture may look curdled at this point, but it will come together). Beat at high speed for 3 minutes. Beat in vanilla bean paste until combined and buttercream is smooth. Switch to the paddle attachment, and beat at low speed for 1 minute to remove any air.

Lemon Curd

Makes about 1½ cups

- **8 large egg yolks (149 grams)**
- **⅔ cup (133 grams) granulated sugar**
- **3 tablespoons (9 grams) lemon zest (about 3 medium lemons)**
- **⅔ cup (160 grams) fresh lemon juice**
- **6 tablespoons (84 grams) unsalted butter, room temperature**

1. In the top of a double boiler, whisk together all ingredients. Heat, stirring frequently, until mixture is thick enough to coat the back of a spoon and a clear track is left when you can drag a finger through it. (Watch edges of mixture carefully to ensure it does not catch and go lumpy, using a flexible rubber spatula as needed to help clear sides of bowl.) Cook for 5 minutes. (It will thicken more when it cools.) Strain mixture through a fine-mesh sieve into a medium bowl. Cover with a piece of plastic wrap, pressing wrap directly onto surface of curd to prevent a skin from forming. Refrigerate until completely cool. Refrigerate in an airtight container until ready to use.

Note: *The curd will cook much faster if you use a metal mixing bowl in your double boiler rather than a glass one.*

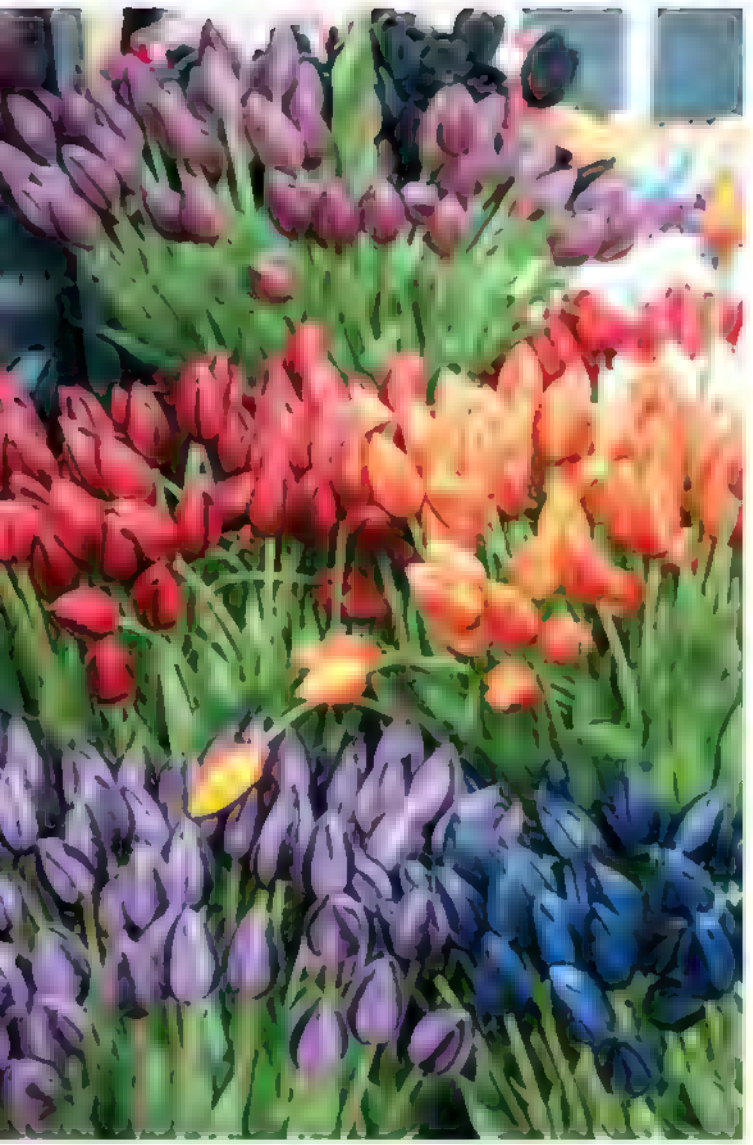
Swiss Meringue

Makes about 8½ cups

- **7 large egg whites (210 grams)**
- **1½ cups (300 grams) granulated sugar**
- **1 teaspoon (6 grams) vanilla bean paste**
- **¼ teaspoon kosher salt**

1. In the bowl of a stand mixer, whisk together egg whites, sugar, vanilla bean paste, and salt by hand. Place bowl over a saucepan of simmering water. Cook, whisking constantly, until an instant-read thermometer registers 160°F (71°C) and sugar is dissolved.
2. Carefully return bowl to stand mixer. Using the whisk attachment, beat at high speed until white and fluffy and stiff peaks form, 5 to 6 minutes. Use immediately.

DISTINCTLY *Dutch*



M&M-studded *stroopwafel* from Van Wonderen Stroopwafels

AMSTERDAM IS FAR MORE THAN JUST THE CAPITAL CITY OF THE NETHERLANDS. HOME TO A VIBRANT BAKING SCENE THAT UNITES INTERNATIONAL INFLUENCES WITH BELOVED CENTURIES-OLD DUTCH RECIPES, IT'S THE NATION'S BAKING EPICENTER. JOIN US AS WE TAKE YOU INSIDE THIS UNIQUE BAKING GEM AND GUIDE YOU THROUGH AMSTERDAM'S TOP SPOTS FOR SWEET TREATS ALONG THE WAY.

In springtime, Amsterdam in the Netherlands is a city in full, luxurious bloom. Its signature gabled buildings are nestled among a spiderweb-like network of 165 canals joined by picturesque bridges clad in bouquets of riotous flowers. Locals zip from place to place on multicolored bikes, stopping to enjoy their afternoon coffee with *jodenkoeken* (butter cookies made for dunking) on a café terrace. Vendors pack Amsterdam's famous flower market with a kaleidoscope of tulips, and visitors and Amsterdammers alike buzz in and out of the city's world-class art museums to admire masterpieces by Vermeer, Rembrandt, and Van Gogh. People travel from far and wide to experience Amsterdam's cosmopolitan culture, but they also come to get a taste of the city's thriving baking scene that's at the very core of Dutch identity.

In the countless bakeries lining Amsterdam's cobblestoned streets, pastry cases display flaky *tompoes* (puff pastry filled with custard and topped with pink fondant) and marzipan-covered cakes. Children stop in to take their pick for their after-school snack while adults order batches of *bossche bollen* (cream puffs filled with whipped cream and topped with chocolate) to take home as an indulgent coffee time treat. Fresh-baked sourdough and hearty grain-studded rolls are always within reach. All the better, because in the Netherlands, breakfast and lunch are known as "bread meals." Breakfast is usually made up of thick slices of country bread topped with Gouda and sprinkled with cracked black pepper, while lunch might consist of cold-cut meats and cheese piled between two slices of earthy rye. Whether savory or sweet, baked goods are essential to Dutch daily life.

BY LILLIE MERMOUD

BAKERY PHOTOGRAPHY BY GENI MERMOUD / FOOD PHOTOGRAPHY BY ALISON MIKSCH / FOOD STYLING BY KATHLEEN KANEN

Even in the most remote corners of the Netherlands, bakeries serve up the same treasured recipes found in the capital. But home baking plays an equally integral role in the Dutch culinary identity. When it comes to homemade treats, the Dutch don't turn to the delicate pastries or elaborate cakes you'd find in a bakery. Instead, they bake up comfort from scratch with rustic, homespun recipes. A visit to a friend's home usually means a golden *appeltaart* (an apple pie made with a sugar cookie-like dough) is cooling on the counter, waiting to be sliced into and topped with whipped cream. *Boterkoek* is another go-to that's baked on repeat. Packed with butter and sugar and served alongside coffee, this dense one-layer cake showcases the quality dairy the Netherlands is famous for. It's so iconic that most supermarkets keep a stock of box mixes for home bakers to whip up boterkoek in a flash. The Dutch prize their home baking heritage so much that they even share one of their most cherished recipes with passengers on KLM Royal Dutch Airlines flights. From long haul flights to connections through Amsterdam, KLM passengers get a taste of freshly baked slices of *citroencake*, a zesty lemon loaf sometimes referred to as *hotelcake* that's an essential recipe in every home baker's repertoire.

Different regions take pride in different signature baked goods. In the southern province of Limburg, a latticed fruit-filled pie called *vlaai* is a go-to treat that local bakeries specialize in, while the northern provinces of Groningen and Drenthe are famous for their hearty *kruidkoek* (spiced honey cake), a breakfast staple in most homes. Despite these regional differences, some recipes are ubiquitous across the Netherlands, such as none other than *speculaas*. Comprised of an aromatic medley of cinnamon, nutmeg, aniseed, clove, coriander, and more, these crumbly treats have been around since Amsterdam's days as a titan of the spice trade during the 17th and 18th centuries. Bakeries and home bakers mix up their own signature blends of these spices to add to loaf cakes, pastries, and, of course, speculaas cookies.

Thanks to the country's centuries-long history of global trade and exploration, capital city Amsterdam brims with cultural diversity. From the medieval Old Centre that's home to Amsterdam's famed tulip market to the city's Chinatown in the vibrant Nieuwmarkt area, Indonesian restaurants share the street with haute French restaurants and rustic Italian

Savory pastries at Ugga

Cakes and tarts cooling at Patisserie Holtkamp

Amsterdam local Lori Sepp with the *Bake from Scratch* team

eateries are across from Japanese sushi shops. In recent years, all-American recipes have even earned a place in the heart of Amsterdam thanks to the city's adoption of American baking trends. Local favorites like De Drie Graefjes and Baksels have made a name for themselves through their red velvet cakes, rich cheesecakes, and fudgy brownies.

Amsterdam is the heart of the baking scene in the Netherlands, unifying sweets from around the world with classic Dutch treats into one unique baking scene. This international flare is one of the reasons Mississippi-born Lori Sepp (shown in bottom left photo) fell in love with the city after she moved to a town just south of Amsterdam with her Dutch husband. An avid baker (and *Bake from Scratch* superfan), Lori's love of all things sweet led her to wander the streets of Amsterdam in search of the best baked goods. Now, she's a local expert on Amsterdam's baking ecosystem. "The local culture [in Amsterdam] is made up of bits and pieces from all over the world," Lori says, "but there's a desire to uphold Dutch culture at the same time."

Some of the city's oldest and most beloved bakeries proudly specialize in Dutch classics. Confectionery Lanskroon is one of the few places left that serves homemade *stroopwafels*, a hallmark of Dutch baking. Made of thin, crispy waffles sandwiched with a thick caramel, Lanskroon's undeniably addictive stroopwafels have been an Amsterdam favorite for 110 years. Nestled in Amsterdam's ritzy Zuid district, Patisserie Holtkamp is another favorite that Amsterdammers widely consider one of the best bakeries in the city. Owned and operated by the Holtkamp family since 1969, Patisserie Holtkamp offers a huge variety of butter cookies, marzipan-coated cakes, and other Dutch essentials. "Even though we offer some new favorites like American cheesecake to meet demand, we've perfected classic Dutch recipes," says manager Jordy Cambach, who's married to the daughter of Holtkamp's founder, Angela Holtkamp. "We stay true to our Dutch roots, and that's why locals keep coming back."

The Netherlands is famous for its openness of spirit, and nowhere is this more evident than in Amsterdam. By embracing cultures it's come in contact with while cherishing distinctly Dutch creations, Amsterdam is the sweetest expression of what makes the Dutch so unique.

AMSTERDAM'S *Sweetest Spots*

While there's no shortage of first-class *bakkerijen* in Amsterdam, these renowned bakeries made the top of our must-visit list

Confectionery Lanskroon

A taste of this bakery's giant stroopwafels is enough to see why it's one of the oldest continuously operating bakeries in Amsterdam. For the last 110 years, Lanskroon has been serving up homey Dutch treats like butter cookies, rustic apple cake, and lattice pies, but you'll never go wrong with their plate-sized stroopwafels. When you go, take a cue from the locals by ordering a steaming cup of coffee and placing your stroopwafel over the lip of the mug to warm the caramel filling.

GO THERE

Singel 385
1012 WL Amsterdam

Ugga

Nestled in the heart of Amsterdam's cosmopolitan De Pijp neighborhood, Ugga is a laid-back neighborhood bakery specializing in Israeli fare. The pastry case is stocked with pillowy challah, tender rugelach, and chewy Israeli bagels, but the babkas are what draw locals in from across the city. It's no understatement that owner Adva Rachamim is a true babka boss. You'll find the classic poppy seed–filled babka as well as creative spins on this twisted loaf, like halva and chocolate chip, walnut, and white chocolate raspberry.

GO THERE

Gerard Doustraat 103 A
1073 VS Amsterdam

Van Stapele Koekmakerij

Known for having the best cookie in Amsterdam, Van Stapele specializes in one thing and one thing only: dark chocolate cookies filled with melted white chocolate. With crisp outer edges, a chewy interior, and an indulgent white chocolate center, it's no wonder these cookies sell out before the day is done. Come rain or shine, locals line up outside the shop, extending around the corner of the street for a taste of these decadent cookies. If you're after that warm-from-the-oven cookie experience, have no fear. A new batch is pulled from the oven every 10 minutes to ensure that each customer gets that soul-warming feeling that can only come from a fresh-baked cookie.

GO THERE

Heisteeg 4
1012 WC Amsterdam

Patisserie Holtkamp

One of the most esteemed bakeries in Amsterdam, Holtkamp has been serving up elegant Dutch sweets since 1969. Owned and operated by the Holtkamp family, this is the place to go if you're craving Dutch classics like *tompoes* and *chipolatataart* (a cake made of Bavarian cream studded with glacé fruit, encased in a tender cookie, and covered in marzipan). Holtkamp isn't just a master of sweets. They supply the Dutch royal family with their famous *croquetten*: potato purée that's filled with either veal, prawns, or cheese and deep-fried until golden and exquisitely crunchy.

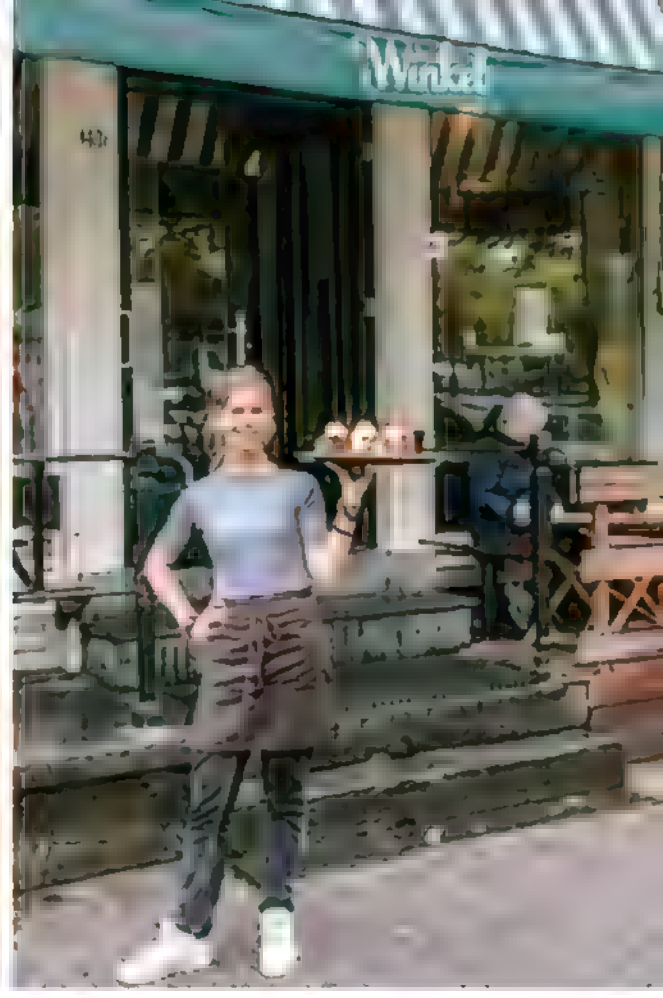
GO THERE

Vijzelgracht 15
1017 HM Amsterdam

Winkel 43

GO THERE

Noordermarkt 43
1015 NA Amsterdam



It's impossible to talk about Amsterdam's baking culture without mentioning this restaurant's world-famous appeltaart. Made of a chewy sugar cookie dough layered over cinnamon-coated apple chunks and served with a generous helping of homemade whipped cream, Winkel's appeltaart encapsulates all that Dutch baking is: comforting, homey, and unbelievably satisfying. After you've taken a stroll through the bustling market adjacent to Winkel, stop by for a relaxed lunch finished by a slice of appeltaart. You may have to wait in line, but this treat is well worth it!

Levain et le Vin

A play on the French words for "sourdough" and "wine," Levain et le Vin lives up to its name as the perfect intersection between an outstanding bread bakery and a treasure trove for wine lovers. Levain et le Vin was born in 2019 after the owner, Florence van Limburg Stirum, discovered a love for naturally fermented breads as well as natural wines. Because of this love of wild yeast, every bread in the bakery is crafted from a sourdough starter. Whether you're looking for breakfast or lunch, Levain et le Vin is the perfect spot to enjoy a traditional Dutch "bread meal" of sourdough bread with Boerenkaas cheese.

GO THERE

Jan Pieter Heijestraat 168
1054 ML Amsterdam

Van Wonderen Stroopwafels

GO THERE

Kalverstraat 190
1012 XH Amsterdam

Boasting a counter full of colorful stroopwafels as far as the eye can see, Van Wonderen is an ode to the Dutch icon. Whereas traditional stroopwafel makers craft theirs without any toppings, Van Wonderen dips its stroopwafels in chocolate to allow for a huge selection of toppings to stick to the cookie, from M&M's to speculaas crumbles and chocolate shavings. The best part about Van Wonderen is that the toppings can be mixed and matched on a made-to-order stroopwafel, which means you double down on deliciousness from having the toppings you're craving on still-warm treats packed with gooey caramel.

DELVE INTO *Dutch Home Baking*

Here are two heartwarming recipes Dutch home bakers make on repeat that are sure to become new favorites in your own home

Glazed Citrus Loaf
(Citroencake)

GLAZED CITRUS LOAF (CITROENCAKE)

Makes 1 (9x5-inch) cake

Inspired by the signature citroencake *served on KLM Royal Dutch Airline flights, this tender citrus loaf cake is studded with candied oranges and topped with a zesty glaze. Each slice is guaranteed to fill you with the warmth and comfort that's characteristic of Dutch home-baked sweets.*

- **1 cup (227 grams) unsalted butter, softened**
- **1¼ cups (250 grams) granulated sugar**
- **1 tablespoon (3 grams) lemon zest**
- **2 teaspoons (7 grams) tightly packed orange zest**
- **4 large eggs (200 grams), room temperature**
- **2 teaspoons (12 grams) vanilla bean paste**
- **2 cups (250 grams) plus 1 teaspoon (3 grams) unbleached cake flour, divided**
- **¾ teaspoon (2.25 grams) kosher salt**
- **¼ teaspoon (1.25 grams) baking powder**
- **⅓ cup (80 grams) whole milk, room temperature**
- **½ cup (70 grams) finely chopped candied orange slices**

Vanilla Glaze (recipe follows)

1. Preheat oven to 325°F (170°C). Spray a 9x5-inch loaf pan with baking spray with flour; line pan with parchment paper, letting excess extend over sides of pan.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, sugar, and zests at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating until combined after each addition. Beat in vanilla bean paste. (Mixture may look slightly curdled at this point, but batter will come together.)
3. In a medium bowl, whisk together 2 cups (250 grams) flour, salt, and baking powder. With mixer on low speed, gradually add flour mixture to butter mixture alternately with milk, beginning and ending with flour mixture, beating just until combined after each addition. (Batter will be thick.)
4. In a small bowl, stir together candied orange and remaining 1 teaspoon (3 grams) flour until well combined; fold into batter. Spoon batter into prepared pan; using a small offset spatula, smooth into an even layer.
5. Bake until a wooden pick inserted in center comes out clean, 1 hour and 20 minutes to 1 hour and 25 minutes, rotating pan halfway through baking. Let cool in pan for 5 minutes. Using excess parchment as handles, remove from pan, and let cool completely on a wire rack.
6. Spoon Vanilla Glaze onto cooled cake, and spread as desired. Serve immediately, or let stand until glaze is set, about 30 minutes.

Vanilla Glaze

Makes about ⅔ cup

- **1¼ cups (150 grams) confectioners' sugar, sifted**
- **3 tablespoons (45 grams) heavy whipping cream**
- **2 tablespoons (28 grams) unsalted butter, melted**
- **1 teaspoon (4 grams) vanilla extract**
- **¼ teaspoon kosher salt**

1. In a medium bowl, stir together all ingredients until smooth and well combined. Use immediately.

DUTCH BUTTER CAKE (BOTERKOEK)

Makes 1 (9-inch) cake

This homey one-layer cake shown on page 100 is a dense, rich treat that's a classic of Dutch cuisine. Made of mostly butter and flour, it's a stick-to-your-ribs kind of recipe that's best enjoyed in true Amsterdam style: served alongside a hot cup of coffee or afternoon tea.

- **1½ cups (340 grams) unsalted butter, softened**
- **1¼ cups (250 grams) granulated sugar**
- **¼ cup (55 grams) firmly packed dark brown sugar**
- **2 teaspoons (7 grams) tightly packed orange zest**
- **1 large egg (50 grams), room temperature**
- **1 large egg yolk (19 grams), room temperature**
- **1½ teaspoons (9 grams) vanilla bean paste**
- **2½ cups (313 grams) all-purpose flour**
- **½ cup (62 grams) unbleached cake flour**
- **1 teaspoon (3 grams) kosher salt**
- **¼ teaspoon ground nutmeg**
- **1 large egg white (30 grams), lightly beaten**

1. Preheat oven to 350°F (180°C).
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, sugars, and orange zest at low speed just until combined. Increase mixer speed to medium, and beat until fluffy, 2 to 3 minutes, stopping to scrape sides of bowl. Add egg and egg yolk, one at a time, beating until well combined after each addition. Beat in vanilla bean paste.
3. In a large bowl, whisk together flours, salt, and nutmeg until well combined. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined and stopping to scrape sides of bowl. (Dough will be quite thick.)
4. Spray a 9-inch springform pan with baking spray with flour; line bottom with parchment paper. Add dough to prepared pan; using a sheet of plastic wrap pressed on surface, spread and press dough into an even layer. Discard plastic wrap. Gently brush top of dough with egg white; using the tines of a fork, make a crosshatch pattern over surface of dough.
5. Bake for 25 minutes. Rotate pan, and bake until golden brown and a wooden pick inserted in center comes out clean, 10 to 15 minutes more. Let cool in pan for 5 minutes. Carefully remove sides of pan. Let cool completely on base of pan on a wire rack. Remove from base of pan and discard parchment before serving.

origin of a classic

Appeltaart

DOUBLING AS A CAKE AND A PASTRY, THE SINGLE MOST BELOVED SWEET IN THE NETHERLANDS IS AS FAMILIAR AS IT IS SOUGHT AFTER

BY SOPHIA JONES
PHOTOGRAPHY BY WILLIAM DICKEY
FOOD STYLING BY KATHLEEN KANEN
STYLING BY SIDNEY BRAGIEL

There's something comforting and intoxicatingly nostalgic about spiced apple slices baked in a golden, tender pastry crust. It draws you in, like a language everyone—or at least every baker—across the globe understands. From the French tarte Tatin to the South American empanada, most regions have their own take on apple pie. The Dutch's cake-pastry hybrid *appeltaart* is in a league all its own. The Dutch may not have created the apple pastry concept, but they have certainly revolutionized it with this innovative dish that dates back to the Middle Ages and combines the best elements of cake and pastry.

Completely different from the crumb streusel-topped pie known in the US as Dutch apple pie, appeltaart, which translates to "apple pie," features a mountain of tender spiced apples encased in a crisp-on-the-outside, tender-on-the-inside crust. Think of the American-style deep-dish double-crust apple pie—except an inch taller with double the apples and a cakey texture.

It's hard to find a circumstance when appeltaart would be out of place in the Netherlands. It's just as comfortable in the home kitchen as it is on a five-star restaurant menu, and there is no inappropriate season or hour of the day to enjoy it. Appeltaart is also an everyday essential served with morning coffee, afternoon tea, or a glass of wine or beer in the evening. It's one of the first pies young Dutch people learn to bake and the celebratory dessert of choice at birthday parties, holidays, and all kinds of other festive gatherings. You can find it at almost every bakery and eatery in the Netherlands, even in the most remote corners of the country. It's delicious warm, cold, or at room temperature and is almost always served with a generous helping of fresh whipped cream or vanilla ice cream.

With an apple filling, pastry crust, and lattice top, appeltaart may be a pie by design. However, it's just as much a cake as it is a pastry. Baked in a springform pan, it has the height and heft of a cake, with a dough so soft and malleable that it borders on batter. Instead of being rolled, the traditional method calls for pressing the dough into the bottom and up the sides of the pan by hand. As it bakes, appeltaart's crust darkens to a rustic golden hue and takes on a crisp, sablé-like texture that almost verges on a cookie. Yet the interior remains tender and fluffy, like a cake crumb. The dough takes on moisture from the apples as it bakes between the pieces like a batter. Because the filling doesn't call for any thickener, all the aromatic juice gets reabsorbed into the apples and crust as the pie cools.

The appeltaart's main defining factor is the amount of apple used to make it (about 3 pounds). The recipe works best with firm apples so the crust and the

apples within it keep their shape. While most crisp and tart apple varieties will do, the Dutch favorite remains Golden Reinette, a slightly sour apple variety and the most cultivated kind in the Netherlands. It is especially beautiful when sliced, with every piece of apple still visible. Strands of the remaining dough are crisscrossed to form a rustic lattice over the top. Some variations today sport a crumble-like topping and even an open top to showcase the filling. Cinnamon and sugar flavor the sliced apples, but most recipes call for additional ingredients like lemon juice, nuts, liquor, and additional spices for enhanced flavor.

In previous centuries, historians believe, appeltaart was most likely a luxury reserved for the upper class, with once-exotic ingredients like rose water and fennel seed used to flavor the apples. Raisins, and whether or not they should be included, is one source of contention that's divided families and communities in the Netherlands since the appeltaart's creation. The first recorded semblance of an appeltaart recipe, in the 1514 Dutch cookbook *Notabel Boecxken van Cokeryen* ("A notable little cookery book"), does call for raisins. By the 17th century, apple pie was an integral part of Dutch culture.

Today, you can find ready-made appeltaart mixes at the store, and almost every Dutch household has their own generations-old recipe. Bakeries in the Netherlands are no different. The café Dudok, located in Rotterdam and The Hague, tops their appeltaart with a crumble streusel instead of the traditional lattice top, and the appeltaart at Amsterdam's canal-side café Villa Zeezicht includes hazelnuts. A few blocks over, in the city center, is Winkel 43, a lively café with arguably the most sought-after appeltaart in all the Netherlands—or at least what's unanimously considered by locals as the best in Amsterdam. While Winkel 43's appeltaart is world-famous, the recipe is a well-kept secret—but that hasn't stopped dozens of bakers from trying to replicate it. Some come close, but nothing compares to enjoying a slice in the Netherlands for yourself. Do as the Dutch do and round off an afternoon stroll on a café's outdoor terrace with a glass of wine and a thick slice of appeltaart. Whether you consider it to be a pastry or a cake, there's no denying the magic of this misfit dessert.

Appeltaart

Makes 1 (9-inch) pie

Inspired by the world-famous appeltaart *at Amsterdam's Winkel 43, this recipe is everything an appeltaart should be: a buttery, tender crust brimming with sizeable pieces of aromatic spiced apple. Baking the apple chunks before assembling ensures a hefty filling with height while preventing a soggy bottom.*

- **1½ cups (340 grams) unsalted butter, softened**
- **1¾ cups (350 grams) plus 1 teaspoon (4 grams) granulated sugar, divided**
- **¼ cup (55 grams) firmly packed light brown sugar**
- **2 large eggs (100 grams), room temperature**
- **1 large egg yolk (19 grams), room temperature**
- **1 tablespoon (14 grams) vanilla bean paste**
- **3¾ cups (469 grams) all-purpose flour**
- **1½ teaspoons (7.5 grams) baking powder**
- **1¼ teaspoons (3 grams) kosher salt, divided**
- **½ teaspoon (2.5 grams) baking soda**
- **6 large Honeycrisp apples (about 1,377 grams)**
- **2 large Pink Lady apples (about 484 grams)**
- **⅓ cup (43 grams) cornstarch**
- **2 tablespoons (12 grams) ground cinnamon**
- **2 tablespoons (6 grams) lemon zest**
- **1 tablespoon (15 grams) fresh lemon juice**
- **1 large egg white (30 grams), lightly beaten**

Whipped cream, to serve

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, 1¼ cups (250 grams) granulated sugar, and brown sugar at low speed just until combined. Increase mixer speed to medium, and beat until fluffy, about 3 minutes, stopping to scrape sides of bowl. Add eggs and egg yolk, one at a time, beating until well combined after each addition. Beat in vanilla bean paste.

2. In a large bowl, whisk together flour, baking powder, 1 teaspoon (3 grams) salt, and baking soda. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined. Shape about two-thirds of dough (about 763 grams) into a 7-inch disk; wrap in plastic wrap. Divide remaining dough in half; shape each into a 4-inch disk. Wrap each in plastic wrap. Refrigerate dough disks for at least 2 hours.

3. Preheat oven to 350°F (180°C). Line 2 rimmed baking sheets with parchment paper.

4. Core apples; cut into 1- to 1½-inch chunks.

5. In a very large bowl, whisk together ½ cup (100 grams) granulated sugar, cornstarch, cinnamon, lemon zest, and remaining ¼ teaspoon salt; add apples and lemon juice, tossing to coat thoroughly. Divide apples evenly between prepared pans.

6. Bake until apples appear slightly dried, golden, and tender, 25 to 30 minutes, stirring and rotating pans halfway through baking. Let apples cool on pans to room temperature, about 30 minutes. Transfer to a large bowl. Leave oven on.

7. Let dough stand at room temperature until slightly softened, 15 to 20 minutes. On a heavily floured surface, roll large dough disk into a 13-inch circle (about ¼ inch thick).

8. Spray a 9-inch light-colored springform pan with baking spray with flour; line bottom of pan with parchment paper.

9. Using a 9-inch cake pan or plate as a guide, cut a circle in center of rolled dough; gently transfer to prepared pan, pressing into bottom. (It's OK if dough tears while transferring; gently move to pan, and press together.) Cut remaining rolled dough into 4 pieces; gently transfer to prepared pan, overlapping if needed and pressing all the way up sides and sealing any seams with bottom. Trim dough flush with top edge of pan; fill with cooled apple mixture.

10. On a heavily floured surface, roll remaining dough disks into 2 (9-inch) circles. Using a pizza cutter or pastry wheel, cut 1 circle into 3 (3-inch-wide) strips. Gently place strips parallel and spaced ¼ inch apart over apple mixture. Repeat with remaining dough circle, arranging strips over and perpendicular to first set of strips. Trim dough flush with edge of pan. Brush dough with egg white; sprinkle with remaining 1 teaspoon (4 grams) granulated sugar.

11. Bake until top is golden brown and slightly puffed, about 1 hour, rotating pan halfway through baking and loosely covering with foil to prevent excess browning, if needed. Let cool in pan for 10 minutes. Carefully remove sides of pan; let cool completely on base of pan on a wire rack. Serve with whipped cream, if desired.

Transfer dough pieces to pan. Press overlapping seams together to seal and create an even surface. It's OK if dough tears while transferring. You can press together once it's in pan.

After you've filled crust with cooled apple mixture, place dough strips parallel and spaced ¼ inch apart over mixture. Repeat with remaining strips, arranging over and perpendicular to first set of strips.

Trim dough flush with edge of pan. Brush dough with egg white; sprinkle with remaining granulated sugar.

Strawberry Almond POPPY SEED CAKE

WEEKNIGHT ENTERTAINING IS A CINCH THANKS TO THIS STIR-TOGETHER CAKE STUDDED WITH FRESH STRAWBERRIES AND PACKED WITH CRUNCHY POPPY SEEDS

STRAWBERRY ALMOND POPPY SEED CAKE

Makes 1 (9-inch) cake

A tender almond cake speckled with earthy poppy seeds and a strawberry-dappled top dusted with confectioners' sugar, this simple yet chic one-layer stunner embodies the flavors of spring. We call it "a counter cake" because you'll want to keep it on your counter all season long as a sweet treat for impromptu guests (and yourself).

- ½ **cup (100 grams) granulated sugar**
- ½ **cup (110 grams) firmly packed light brown sugar**
- ½ **cup (120 grams) sour cream, room temperature**
- ½ **cup (120 grams) heavy whipping cream, room temperature**
- ⅓ **cup (76 grams) unsalted butter, melted and cooled for 5 minutes**
- 1 **large egg (50 grams), room temperature**
- 1 **large egg yolk (19 grams), room temperature**
- 1 **tablespoon (6 grams) packed orange zest**
- 1 **tablespoon (13 grams) vanilla extract**
- ¼ **teaspoon (1 gram) almond extract**
- 1½ **cups (188 grams) all-purpose flour**
- ¾ **cup (72 grams) blanched almond flour**
- 4 **teaspoons (12 grams) poppy seeds**
- 2 **teaspoons (10 grams) baking powder**
- 1 **teaspoon (3 grams) kosher salt**
- 2 **cups (291 grams) halved fresh strawberries (quartered if large), divided**
- ⅓ **cup (26 grams) sliced almonds**

Garnish: confectioners' sugar

1. Preheat oven to 350°F (180°C).
2. In the bowl of a stand mixer fitted with the paddle attachment, beat granulated sugar, brown sugar, sour cream, heavy cream, melted butter, egg, egg yolk, orange zest, and extracts at medium speed until well combined, about 2 minutes, stopping to scrape sides of bowl.
3. In a large bowl, whisk together flours, poppy seeds, baking powder, and salt. With mixer on low speed, gradually add flour mixture to sugar mixture, beating just until combined and stopping to scrape sides of bowl. Fold in 1 cup (145.5 grams) strawberries.
4. Spray a 9-inch springform pan with baking spray with flour; line bottom of pan with parchment paper.
5. Spoon batter into prepared pan; spread into an even layer using a small offset spatula.
6. Bake for 25 minutes. Gently press remaining 1 cup (145.5 grams) strawberries into top of cake; sprinkle with almonds. Bake until a wooden pick inserted in center comes out clean, 25 to 30 minutes more. Let cool in pan on a wire rack for 10 minutes. Carefully remove sides of pan; let cake cool completely on bottom of pan on a wire rack. Transfer to a serving plate, discarding parchment. Just before serving, garnish with confectioners' sugar, if desired.

Springtime Baking WITH DONNA HAY

THE AUSSIE BAKING LEGEND SHARES TWO OF HER FAVORITE RECIPES TO HELP YOU SPRING FORWARD FOR THIS SEASON'S BAKING

Donna Hay is the reigning culinary queen of Australia and one of the best sources of inspiration for flawless photography and foolproof recipes. We asked Donna to comb through her recipe reserves for her top spring-centric baked goods. She immediately flagged iconic hot cross buns and a floral and fine madeleine recipe.

Please note that in order to bring her Down Under baking magic to our audience, some elements of Donna's recipes had to be adapted and adjusted. We'll be offering stateside alternatives for some original Australian items.

RECIPE DEVELOPMENT BY
DONNA HAY & DH TEAM

Lavender and Honey Madeleines
page 112

CLASSIC HOT CROSS BUNS

Makes 12 buns

These iconic Easter buns are enjoyed in the UK, Australia, and, now, your home kitchen. Studded with sultanas and candied mixed peel, these aromatic buns have the signature white cross design paired with a shiny glazed top for a spring bake that is both sweet and symbolic.

1½ cups (375 grams) warm milk (105°F/41°C to 110°F/43°C)
1 tablespoon (9 grams) active dry yeast
½ cup (110 grams) castor (superfine) sugar, divided
5⅔ cups (710 grams) all-purpose (plain) flour, sifted and divided
1½ cups (240 grams) golden raisins
⅓ cup (55 grams) candied mixed peel (optional)
3 tablespoons plus 2 teaspoons (52 grams) unsalted butter, melted
1 large egg (50 grams)
2 teaspoons (4 grams) mixed spice*
2 teaspoons (4 grams) ground cinnamon
⅓ cup (80 grams) water
Glaze (recipe follows)
Unsalted butter, to serve

1. Place milk, yeast, and 2 teaspoons (8 grams) castor sugar in a large bowl, and set aside for 5 minutes. The mixture will start to foam, indicating that the yeast is active. Add 5 cups (635 grams) flour, golden raisins, candied mixed peel (if using), melted butter, egg, mixed spice, cinnamon, and remaining castor sugar to yeast mixture, and mix until a sticky dough forms. Knead the dough on a lightly floured surface for 8 minutes, or until elastic.
2. Place in a lightly oiled bowl, cover with a clean, damp cloth, and set aside in a warm place for 1 hour, or until doubled in size.
3. Divide dough into 12 pieces (about 123 grams each), and roll into balls. Arrange dough balls in a lightly greased 9-inch (22-centimeter) square baking pan lined with parchment paper. Cover with a damp cloth, and set aside in a warm place for 30 minutes, or until risen.
4. Preheat oven to 400°F (200°C).
5. Place ⅓ cup (80 grams) water and remaining ½ cup (75 grams) flour in a bowl, and stir to combine. Place in a piping bag or a plastic bag with one corner snipped off, and pipe crosses on buns.
6. Bake for 30 to 35 minutes, or until deep golden brown and springy to touch, covering buns to prevent excess browning if necessary. Brush warm Glaze onto hot buns. Serve warm with butter.

**Mixed spice, available at amazon.com, is a traditional Australian spice mix. You can substitute with pumpkin pie spice or make your own mixed spice. Stir together 1 tablespoon (6 grams) ground allspice, 1 tablespoon (6 grams) ground cinnamon, 1 tablespoon (6 grams) ground nutmeg, 2 teaspoons (4 grams) ground ginger, ½ teaspoon (1 gram) ground cloves, and ½ teaspoon (1 gram) ground coriander.*

GLAZE

Makes about ⅓ cup

¼ cup (60 grams) plus 1 tablespoon (15 grams) water, divided
2 teaspoons (8 grams) gelatin powder
½ cup (110 grams) castor (superfine) sugar

1. Place 1 tablespoon (15 grams) water in a small bowl and sprinkle with gelatin. Set aside for 1 to 2 minutes, or until gelatin is dissolved. Set aside.
2. Place sugar and remaining ¼ cup (60 grams) water in a small saucepan over low heat, and stir until sugar is dissolved, about 10 minutes. Use a wet pastry brush to remove any sugar crystals from sides of pan. Add gelatin mixture, and cook for 1 to 2 minutes, or until gelatin is dissolved. Use immediately.

Photography by Chris Court
Styling by Donna Hay

LAVENDER AND HONEY MADELEINES

Makes 12 madeleines

In a sweet ode to spring flowers and their pollinators, these seashell-shaped treats (photo on page 110) blend the enticing notes of lavender and honey. A final crunchy coat of lavender sugar brings an extra boost of floral flavor.

½ cup (110 grams) granulated sugar
3 teaspoons (1.5 grams) edible dried lavender*, divided
½ cup (75 grams) all-purpose (plain) flour, sifted
⅓ cup (70 grams) castor (superfine) sugar
½ teaspoon (2.5 grams) baking powder, sifted
½ cup (76 grams) unsalted butter, melted
2 large eggs (100 grams)
1 tablespoon (21 grams) honey
1 teaspoon (4 grams) vanilla bean paste or vanilla extract

1. Preheat oven to 350°F (180°C).
2. Place granulated sugar and 2 teaspoons (1.5 grams) lavender in a medium bowl, and rub with your fingertips to combine. Set aside.
3. Butter a 12-well madeleine pan (1½-tablespoon-capacity per well). In a large bowl, sift together flour, castor sugar, and baking powder. Whisk in melted butter, eggs, honey, vanilla, and remaining 1 teaspoon lavender until smooth. Divide mixture among wells (about 28 grams each).
4. Bake for 8 to 10 minutes, or until puffed and golden. Remove warm madeleines from pan, and add to lavender sugar, gently tossing to coat. Let cool completely on wire racks before serving.

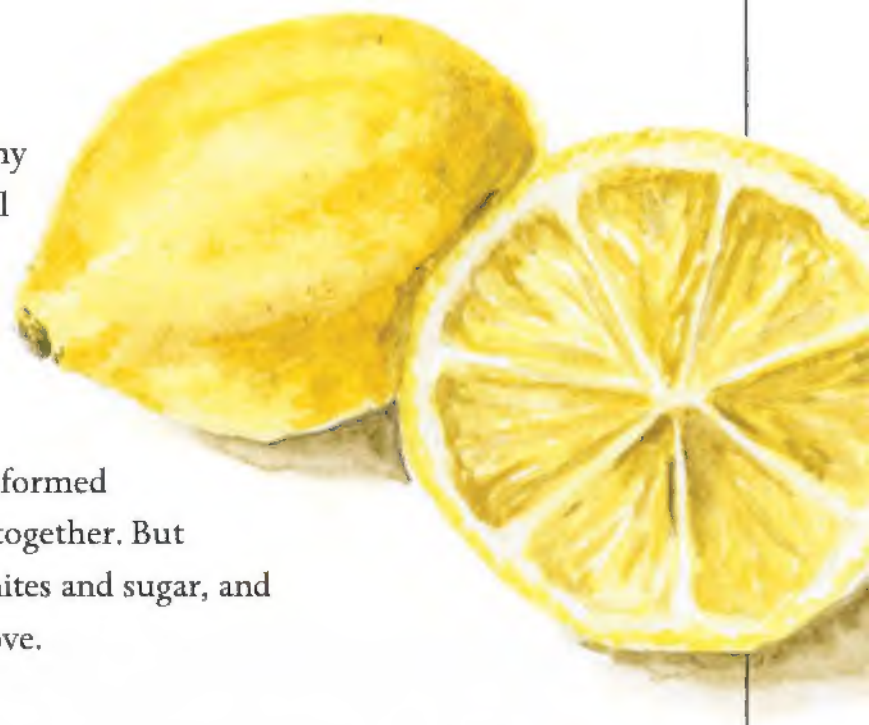
**Edible dried lavender (pesticide-free) is available at health food stores, specialty grocers, and tea shops.*

Photography by Ben Dearnley
Styling by Steve Pearce

Love and Lemon Meringue Pie

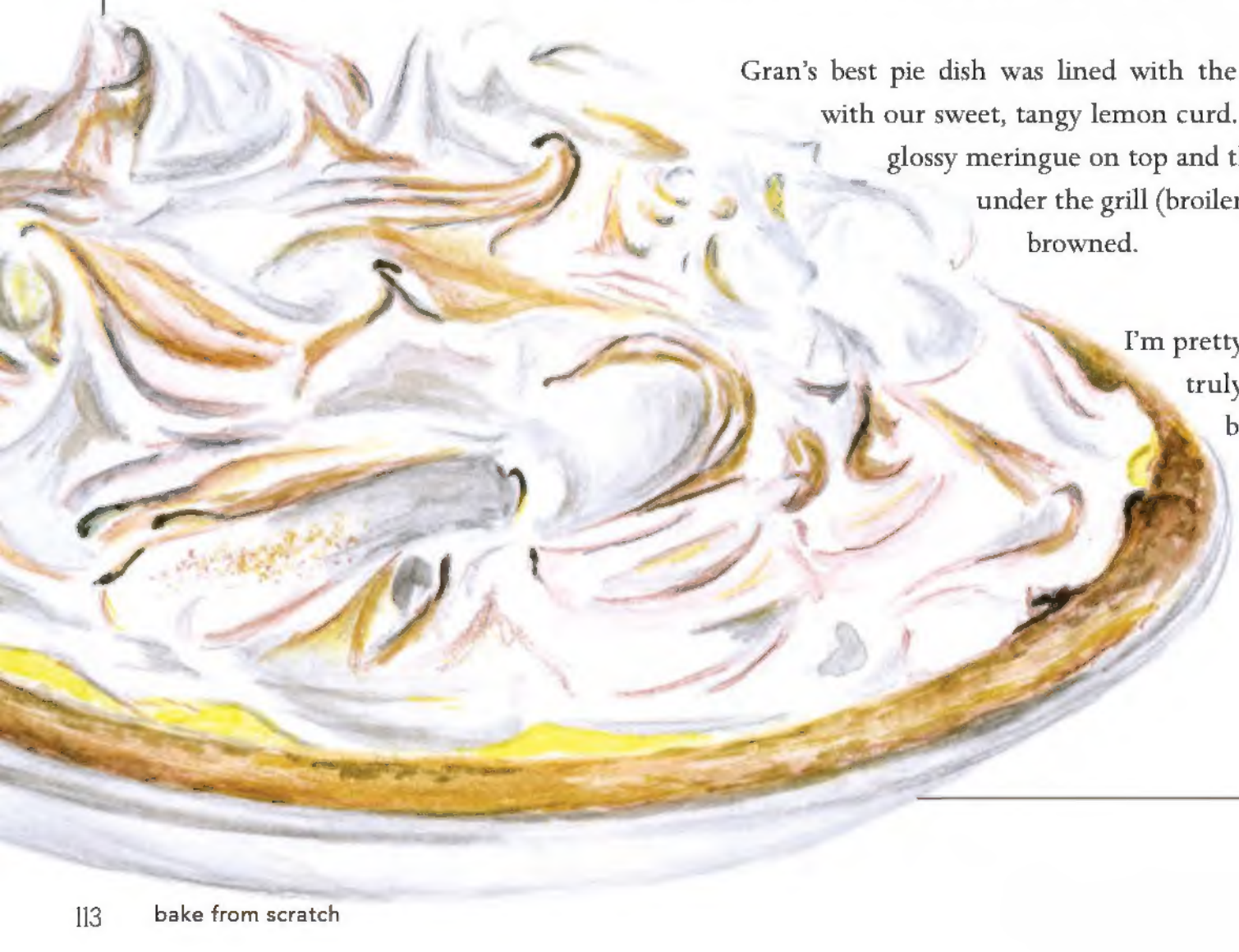
AUSTRALIAN BAKING ICON DONNA HAY REFLECTS ON ONE OF HER FONDEST CHILDHOOD MEMORIES, WHICH ALSO HAPPENS TO BE THE MOMENT SHE FIRST FELL IN LOVE WITH BAKING

ILLUSTRATION BY KELLY REDDING



Some of my fondest childhood memories are of cooking with my grandmother. As early as I can remember, I stood on the little red stool in my grandmother's kitchen and helped her stir the lemon curd as it gently bubbled over a double boiler. (The very same one is now in the back of my kitchen cupboard—highly cherished but never used.)

I can't tell you how old I was when our favourite lemon curd was first transformed into a lemon meringue pie. I can't even tell you how the piecrust came together. But I vividly recall the moment the magic was revealed: we beat the egg whites and sugar, and from nowhere, perfectly fluffy, pillowy white clouds emerged! I was in love.



Gran's best pie dish was lined with the buttery piecrust and filled with our sweet, tangy lemon curd. I scooped huge spoonfuls of glossy meringue on top and then our pillowy clouds went under the grill (broiler) until the peaks were gently browned.

I'm pretty sure this was the moment I truly fell in love with the magic of baking, and of course, the love affair continues.

—Donna Hay

New Book!

THE cookie COLLECTION

Introducing the ultimate ode to cookies. With more than 100 all-time favorites from the pages of *Bake from Scratch* magazine and 20 never-before-seen recipes you'll go crazy for, this is the cookie every home baker should have in their collection. From buttercream-filled sandwich cookies and berry-studded sugar cookies for summer to gingerbread and shortbread primed for the winter holidays, these recipes will see you through every season. With both classics and contemporary crowd-pleasers, this is the collection you'll turn to time and time again. No matter the occasion, we've got you covered with cookies.

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BAKING IS BETTER WITH BOB'S

In the spring, a baker's fancy lightly turns to thoughts of flour. At least ours do! Maybe it's because we have an incredible selection of flours suitable for almost any occasion, including organic, gluten free, paleo and whole grain options. So stock up now, and get hopping!

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USDA ORGANIC · WHOLE GRAIN · NON GMO Project VERIFIED nongmoproject.org · GLUTEN FREE GF · PALEO FRIENDLY

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